

RECIPES
of
YESTERDAY
and
TODAY



First Presbyterian Church
Charlotte, North Carolina

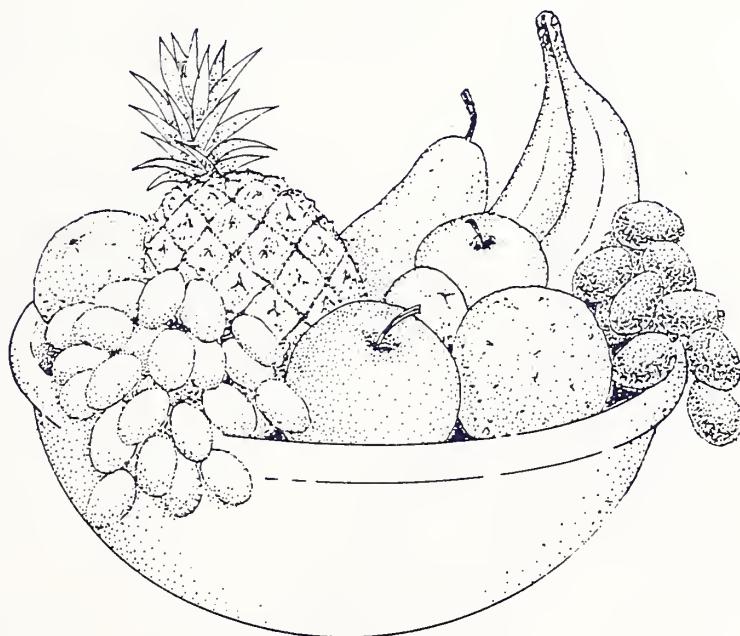
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Recipes OF Yesterday AND Today



*Published by the Presbyterian Women
of
First Presbyterian Church, Charlotte, North Carolina*



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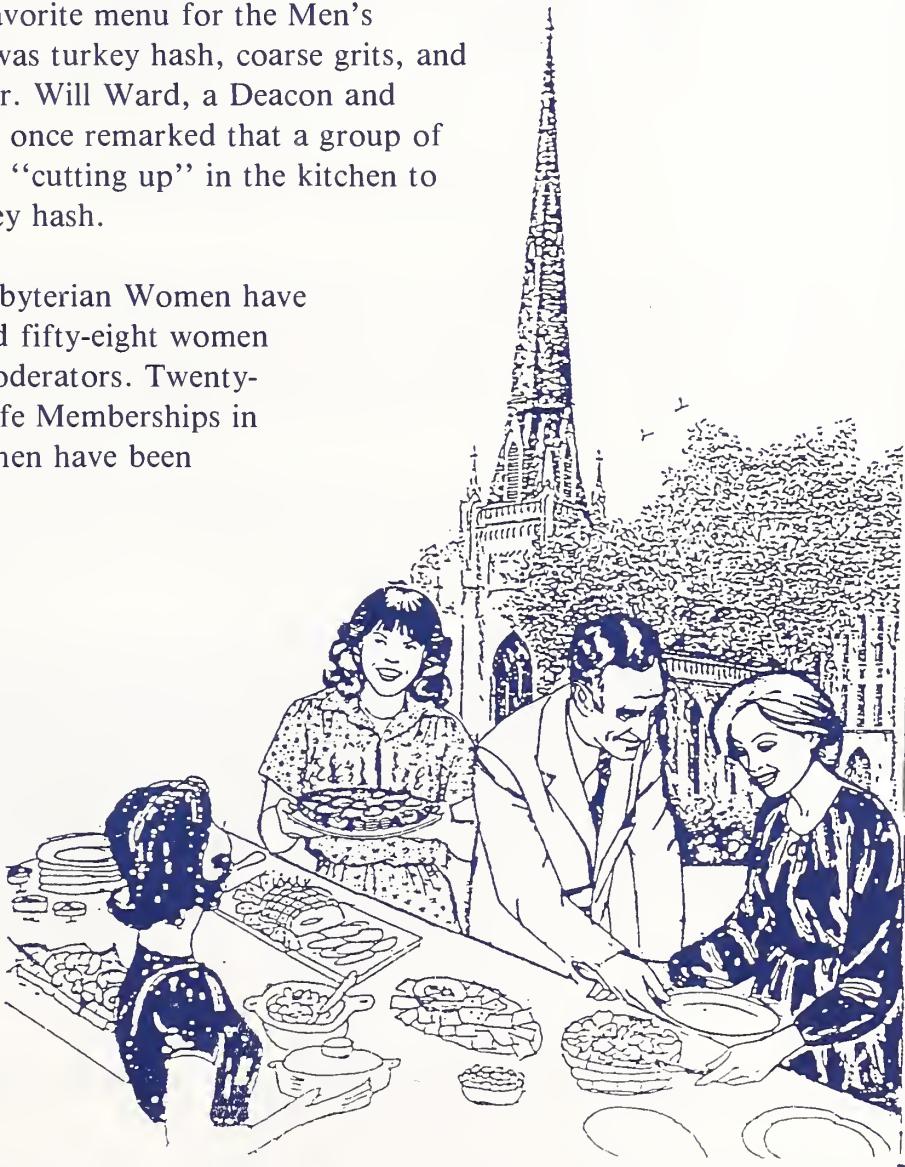
HISTORY OF WOMEN'S WORK AT FIRST PRESBYTERIAN CHURCH

First Presbyterian Church was organized in 1821. In 1908 the "Women's Board of United Missions" was organized. In 1912 the General Assembly approved the Auxiliary system. This plan called for the division of women into circles for meetings in the homes for Bible study. So women have been active in the church for many years.

Many meals were served from the old kitchen downstairs under the direction of Eunice, the long-time cook. The favorite menu for the Men's Fellowship Club was turkey hash, coarse grits, and cooked apples. Mr. Will Ward, a Deacon and church Treasurer, once remarked that a group of ladies did a lot of "cutting up" in the kitchen to prepare that turkey hash.

First Church Presbyterian Women have fifteen circles, and fifty-eight women have served as Moderators. Twenty-four Honorary Life Memberships in Presbyterian Women have been awarded

The first women officers were elected in 1979.





SPECIAL NOTES

We offer special recipes from secret files, attics, old cupboards, and hidden family favorites. We ask you to select your own manufacturer's brand that suits your taste. None of our contributions have been tested for amounts or weights. With these thoughts in mind and until then, you can't taste the delicious recipe treats of great cooking experiences until you try them.

We have not put our recipes to test; therefore, neither the First Church Presbyterian Women's Committee nor any contributor, publisher, printer, distributor or seller of this book is responsible for errors or omissions.

We wish space permitted us to print every one of the tempting recipes that were contributed to this project. We thank everyone who submitted recipes or contributed to this project in any way.

For additional copies, contact: Mary Virginia Powers, 2442 Danbury Street, Charlotte, North Carolina 28211, (704) 364-0857.

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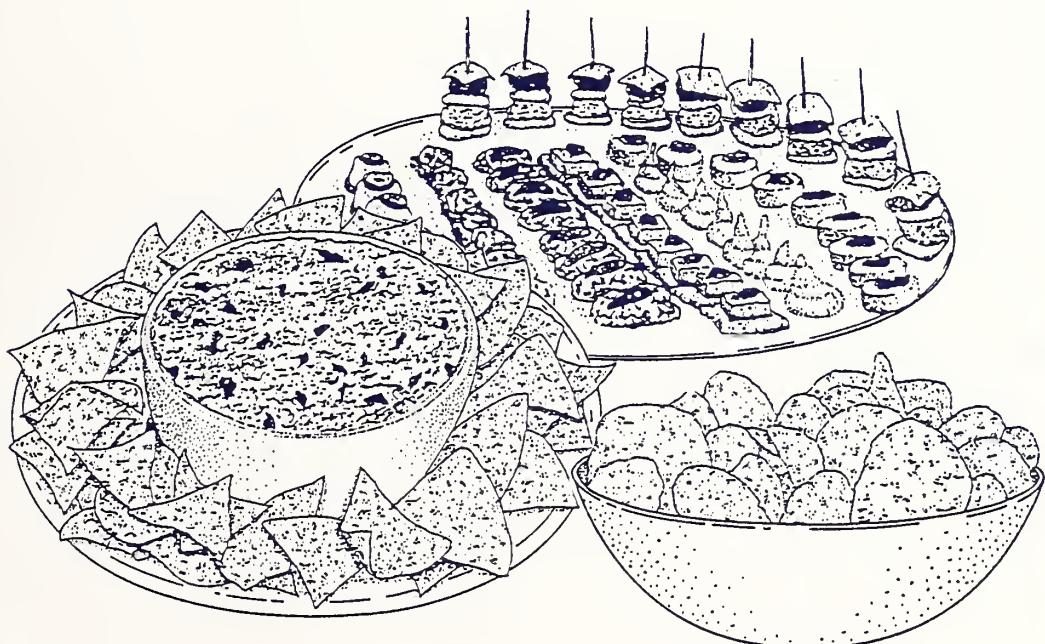


SOME HISTORIC RECIPES USED BY THE PRESBYTERIAN WOMEN HAVE BEEN
COLLECTED AND PUT INTO THIS BOOK TO SHARE WITH OTHERS. THESE ARE
DESIGNATED BY A CELTIC CROSS SYMBOL.

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Appetizers



Psalm 34:8
“*O taste and see that the Lord is good!*”

Artichoke Dip

1 can (tall) artichokes chopped
1 scant cup mayonnaise
1 scant cup grated parmesan cheese

Mix ingredients together. Bake 25 minutes at 350 degrees in small casserole. Serve warm on crackers or as a dip.

Hazelle Moss (Mrs. R. E.)

Hot Cheese Dip

10 1/2 oz frito bean dip
1 8 oz package cream cheese
1/2 cup grated jack cheese
1/2 cup grated cheddar cheese
1 cup sour cream
1/2 cup chopped onion
1 1/4 oz Taco seasoning mix
15 to 20 dashes Tabasco sauce
Fritos

Soften cheese. Combine ingredients and bake at 350 degrees for 20 minutes in a 1 and 1/2 quart round casserole. Serve with fritos.

Margaret Dunn (Mrs. F. H., Jr.)

Shrimp Dip

1/2 lb. shrimp, peeled, deveined,
cooked, chopped
4 oz. cream cheese, softened
1/2 can tomato soup, undiluted
1/4 c. mayonnaise
1/4 c. sour cream
1 tsp. Worcestershire sauce
1/2 tsp. garlic powder

Combine all ingredients, adding shrimp last. Serve with crackers, party rounds or chips.

Pattie Spearman (Mrs. Morris)

Dr. Robert Hall Morrison, D. D., was the first minister of First Church --1827-1833 -- and also the first president of Davidson College.

Swiss Cheese Dip

1 1/2 cup Swiss cheese
1 cup chopped onion
1 cup mayonnaise
1 dash salt
1 dash nutmeg
4 strips of bacon OR Hormel Bacon Bits

Mix and bake at 350 degrees for 30 minutes. Serve with Triscuits or Dorita chips.

Terry Huntley (Mrs. James, Jr.)

Pepperoni Pizza Dip

8 oz. cream cheese, softened
1/2 cup sour cream
1 tsp. dried oregano, crushed
1/8 tsp. garlic powder
1/2 tsp. crushed red pepper
1/2 cup pizza sauce
1/2 cup chopped pepperoni
1/4 cup sliced green onion
1/4 cup chopped green pepper
1/2 cup shredded mozerella cheese

Yield: 1 1/2 cups

Beat cream cheese, sour cream, oregano, garlic powder and red pepper. Spread in quiche dish. Spread sauce over top. Sprinkle pepperoni, onion and green pepper over top. Bake at 350 degrees for 10 minutes. Top with cheese and bake 5 more minutes. Serve with raw vegetables or crackers.

Melissa Dann (Mrs. B. G.)

Taco Dip

1 lb. extra lean hamburger
1 package Taco seasoning
1 16 oz. can of refried beans
1/2 (8 oz.) bottle of green Taco sauce
12 oz. sour cream
2 cups cheddar cheese, grated
Taco chips

Preheat oven to 350 degrees. Brown the hamburger and drain. Add the Taco seasoning per package directions. Spread the mixture in a 13" x 9" dish. Then on top, spread the refried beans, then the Taco sauce, sour cream and on the very top, the cheddar cheese. Bake for 15 minutes. Let stand for 10 to 15 minutes to cool and set up. Serve with Taco chips.

Starr Hill Bennett (Mrs. K. T.)

Dr. James Robert Howerton, pastor, and Philip E. Howerton, elder, were the first father and son to serve as moderators of the General Assembly. The Celtic Cross, made on the Island of Iona, honors them. Dr. Howerton was the first president of Montreat-Anderson College.

Vegetable Filling For Sandwiches

Yield: 25 sandwiches

3 tomatoes
1 onion
2 cucumbers
1 green pepper
2 carrots
2 tbsp. gelatin
6 tbsp vegetable juice
1 to 1 1/4 cup Hellman's Mayonnaise
1/2 tsp salt
1 tsp. lemon juice
1 tbsp. worcestshire sauce
1 tsp. prepared mustard

Grind vegetables and drain well, saving 6 tbs. of liquid. Mix vegetables with mayonnaise and seasonings. Soak gelatin in reserved liquid and dissolve over hot water. Add to vegetable mixture, mixing well. Store in refrigerator. This is also delicious as a cracker spread.

Woody Clark (Mrs. Julian J., Jr.)

Crabmeat Canapes (Hot or Cold)

2 3-oz. packages cream cheese
1/4 cup heavy cream
1/4 cup mayonnaise
1 tsp. minced onion
1/2 tsp. chives
1/2 clove garlic
1 lb. fresh crabmeat OR
2 (6 1/2-oz.) cans
1/4 cup lemon juice
1/2 tsp. Worcestershire sauce
hot pepper to taste

Marinate crabmeat in lemon juice. Drain. Combine other ingredients to make sauce. Fold other ingredients into sauce. Serve hot or cold.

Esten Bohannon (Mrs. E. F.)

Mushroom Canapes

8 oz. cream cheese
1 cup Parmesan cheese
Worcestershire, nutmeg, salt and
pepper to taste

Take stems out of mushrooms (they
should be the size of a 50 cent coin).
Stuff with mixture. Bake at 350 degrees
for 20 minutes.

Esten Bohannon (Mrs. E. F.)

Hot Artichoke-Crab Spread

2 9-oz packages frozen artichoke hearts
1/2 tsp. lemon pepper seasoning
1 6-oz. can crabmeat, drained
1 cup grated Parmesan cheese
1 cup mayonnaise
1/2 tsp. garlic salt
pimento strips (optional) as a garnish
after heating

Yield: 3 1/2 cups

Cook artichokes as package directs,
adding lemon pepper; drain well and
chop. Spoon into a lightly greased
10" x 6" x 2" pan; bake at 350 degrees
for 20 minutes. Serve hot with assorted
crackers.

Pattie Spearman (Mrs. Morris)

Smoked Salmon Spread

8 oz. softened cream cheese
1/3 cup softened butter
1/4 cup minced fresh dill
3 tbs. minced shallots
1 tbs. fresh lemon juice
6 oz. smoked salmon, chopped fine
Optional: cream puffs, cherry tomatoes
or snow peas

Note: To prepare snow peas, wash and
drain. Cut seam side off peas using
kitchen shears. Very gently open peas
using fingernail or small knife. Discard
small peas that come out. Snow peas
should be prepared no more than 6
hours before serving.

In a bowl cream the cream cheese with
the butter until the mixture is smooth.
Add the dill, the shallot and the lemon
juice, and combine the mixture well. Stir
in the salmon and salt and pepper to
taste. Serve as spread with crackers or
transfer the mixture to a pastry bag fitted
with a 1/2 " decorative or plain tip, and
pipe the smoked salmon into cream
puffs, cherry tomatoes (hollowed) or
snow peas. The spread may be pre-
pared 2 days in advance and kept
covered and chilled.

Note: Use Nova salmon TRIMMINGS
which are cheaper than the whole
smoked salmon. Substitute 4 tbs. dried
dill (or to taste) in place of fresh dill.

Garrell Keesler (Mrs. L. G., Jr.)

Szechuan Noodles

1 lb. fresh Chinese egg noodles
2 tbs. peanut oil
3 tbs. soy sauce
1 tbs. vinegar
2 tsp. chili paste with garlic or tabasco to taste mixed with 2 cloves minced garlic
2 tbs. sesame paste, tahini or peanut butter
1 tbs. sesame oil
1/2 cup chicken broth
1/2 lb. fresh bean sprouts, washed and picked over
6 oz. fresh spinach, roughly chopped

Parboil noodles for 5 minutes. Drain well. In a large wok, heat the peanut oil. Toss the noodles in the oil until they are heated through and beginning to brown. Combine the soy sauce, vinegar, chili paste with garlic, sesame paste, sesame oil and broth. Place all the sauce ingredients in a serving bowl and mix well. Add the noodles, bean sprouts and spinach and toss well. Serve immediately.

Susan Daniel (Mrs. J. T.)

Pate

1 8-oz. roll of Oscar Mayer brunswager
1 3-oz. package of cream cheese
1/2 minced onion
1/2 lemon, juiced
2 to 3 tbs. Worcestershire sauce
1 envelope Knox gelatin
1 can consomme

Mix first 5 ingredients and make into a block. Ice with gelatin dissolved in consomme. Put pate in casserole and pour consomme and gelatin over it. Refrigerate.

Mary Newell (Mrs. C. M.)

Sausage Meatball

2 lbs. sausage
1/2 pint sour cream
1 bottle Major Gray Chutney
1/2 cup Sherry

Form sausage into little balls and cook (can freeze.) Mix sour cream, chutney, and sherry. Pour into chafing dish. Add sausage balls.

Terry Huntley (Mrs. James, Jr.)

Corned Beef Hors D'Oeuvre

1 1/2 pint sour cream
1 1/2 pint mayonnaise
3 tbs. parsley
2 tsp. celery salt
2 tsp. dill seed
2 tbs. minced onion
3 sandwich packages corned beef
1 large marbled rye round bread

Mix the 7 ingredients and refrigerate overnight. Cut the top out of the round as you would cut the top out of a pumpkin. Scoop the inside bread out, leaving the crust with about an inch of bread around the sides and the bottom. Pour the mixture inside round and serve with torn pieces of the removed bread or crackers.

Mary Pennington (Mrs. Ross C.)

Chafing Dish Oysters

8 tbs. butter
1 cup heavy cream
1 quart chopped and drained oysters,
reserve liquid
1/2 cup white wine
2 tbs. lemon juice
chives, parsley and salt to taste
timbales or patty shells

Melt butter in double boiler. Add oysters and cook 4 minutes. Pour cream over oysters and bring to a slow boil. Add lemon juice, chives, parsley and salt. Before pouring into chafing dish, add wine. If sauce is too thick, add reserved liquid from oysters. Fill timbales or patty shells with the mixture; if too thick, it can be spread on crackers or toast.

Alice DeMeritt (Mrs. F. W.)

Cheese Balls

2 8-oz. packages cream cheese
1/2 cup chopped chutney and juice
2 tsp. curry powder
1 tsp. dry mustard

Shape in oblong mold. Roll in salted, toasted, sliced almonds. Serve with crackers.

Marjorie Speir (Mrs. M. B., Jr.)

The lovely tritelia that bloom along the walkways each spring were given by Miss Minnie Cochrane and Mrs. Grace Adams in memory of their parents, Captain and Mrs. R. E. Cochrane.

The old Settlers Cemetery was and continues to be town property. A number of the early church members and one minister, Dr. Cyrus Johnston, are there.

Shrimp Roll

8 oz. cream cheese, softened
2 tbs. chopped stuffed olives
1 tsp. seasoned salt
2 tbs. lemon juice
1/2 tsp. garlic powder
1 cup cooked chopped shrimp
1 1/4 cup finely chopped pecans
1/2 tsp. horseradish mustard

Yield: 1 1/2 cups

Combine cream cheese, olives, salt, juice, mustard, and garlic powder, blending well. Carefully blend in shrimp. Roll mixture into a ball. Refrigerate until firm. Roll in chopped pecans and serve as a spread. Keeps well refrigerated for five days.

*Prize winner in Charlotte Observer
Holiday Bake-off
Kim Calhoun (Mrs. Edward)*

Ham Party Rolls

2 packages Pepperidge Farm Party Rolls
2 tsp. mustard
2 tsp. Worcestershire sauce
1 small grated onion
2 tbs. poppy seeds
4 oz. swiss cheese
8 oz. boiled ham

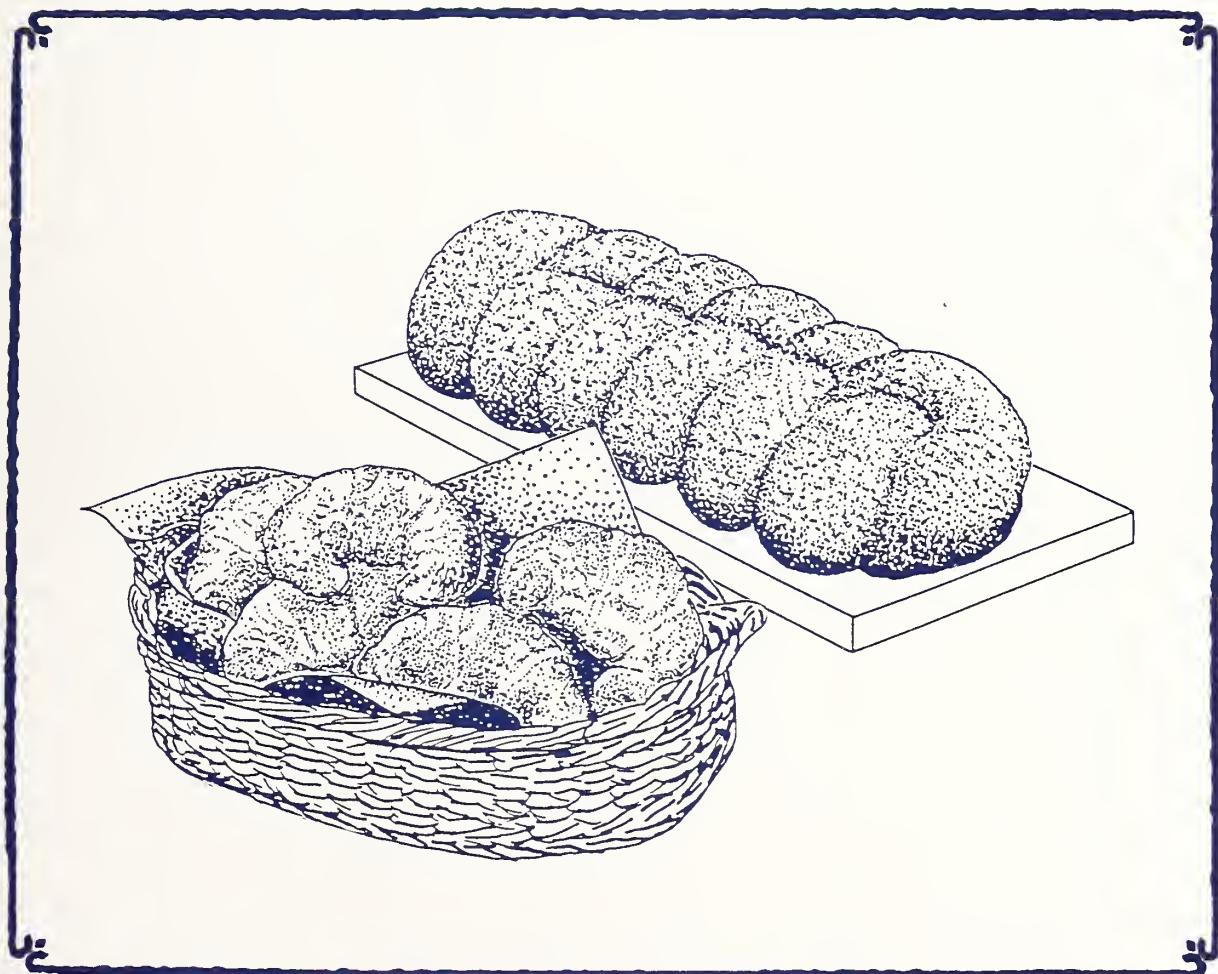
Yield: 40 servings

Mix together mustard, Worcestershire sauce, grated onion and poppy seeds. Leaving rolls together, slice horizontally. Spread both sides of rolls with mustard mixture. Top with 2 slices of ham and 1 slice of swiss cheese. Cut individual rolls apart and serve warm. Bake at 350 degrees for 10 minutes until cheese melts. Can be made ahead and frozen.

*Served at the 1991
Presbyterian Women Fall Gathering.
Lib Orndoff (Mrs. Harry E.)*

First Church has several beautiful Tiffany stained glass windows.

Bread and Rolls



John 6:35

“...I am the bread of life; and he that cometh to me shall never hunger.”

Zucchini Bread

Beat:

3 large eggs
1 cup sugar
3 tsp. vanilla

Add to squash mixture in thirds. Add 1/2 cup nuts if desired. Bake at 350 degrees for 1 hour.

Nan Cherry (Mrs. William)

Peel and grind zucchini to make 2 cups.

Sift together:

3 cups flour
3 tsp. cinnamon
1 tsp. salt

Several families in First Presbyterian Church are 4th, 5th, 6th, or more generation members.

Really Good Spoon Bread

1 cup corn meal
3 cups milk
3 eggs beaten
1 tsp. salt
1/2 teaspoon sugar
3 tsp. baking powder
1 heaping tbsp. melted butter

Yield: 6 to 8 servings

Stir meal into 2 cups of milk, allow to boil while stirring constantly. Cook until consistency of mush. Add remaining milk, well beaten eggs, and butter. Add baking powder last and pour mixture into greased 1 1/2 quart baking dish. Bake at 400 degrees for 40 minutes or until brown.

Mary Morris Spearman (Mrs. W. W.)

Spoon Bread

2 cups scalded milk
1/2 cup corn meal
2 eggs
1 tsp. baking powder
1 tsp. salt
2 tbls. melted fat
1 tsp. sugar

Add meal gradually to scalded milk, mixing well. Let stand to cool. Add beaten yolks of eggs, baking powder, salt, sugar and butter, then beaten egg whites. Pour into a greased shallow baking dish and bake in a moderate oven for 1 hour at 300-325 degrees. Serve at once.

Elizabeth Wall (Mrs. Mial)

Cheese Wafers

2 cups grated cheese (1 lb.)
2 cups flour
1 1/2 sticks butter
1 1/2 tsp. salt
1/2 tsp. dry mustard
1/8 tsp. red pepper
1 egg yolk



Yield: 80 wafers

Mix flour, salt, mustard and pepper with grated cheese. Use hands. Work in the softened butter. Chill dough slightly, then roll very thin on a slightly floured board. Cut as desired. Brush with egg yolk and sprinkle with paprika. Bake in 350 degree oven about 10 minutes.

Lemma Howerton (Mrs. Phillip, Sr.)

Rapid Mix White Bread

(needs to be made with a mixer
that has a dough hook)

6 -7 cups of all-purpose flour
2 tbls. plus 1 tsp. sugar
3 1/2 tsp. salt
3 packages active dry yeast
1/4 cup butter or margarine, softened
2 cups very warm water
(120 to 130 degrees)

Yield: 2 loaves

Place 5 1/2 cups flour, sugar, salt, yeast and butter in large bowl. Attach dough hook and mix on medium speed for 1 minute. Gradually add warm water, about 1 minute. Mix 1 minute longer. Continuing on same speed, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans side of bowl, about 5 minutes. Continue on same speed for 7 to 10 minutes longer or until dough is smooth and elastic. Remove bowl from mixer and cover dough with plastic wrap, then a towel. Let rest 20 minutes. Divide dough in half and roll each to a 14" x 9" rectangle. Shape into loaves and place in 2 loaf pans. Brush with oil and cover loosely with plastic wrap. Refrigerate 2 - 12 hours. When ready to bake, uncover dough carefully and let stand at room temperature 10 minutes. Bake at 400 degrees for 30-35 minutes. Remove from pans and cool on wire racks

Eleanor Alexander (Mrs. James P.)

*In the chapel the windows on the side
illustrate six parables of Jesus and the four
at the back represent the Bible, Prayer, the
Sacraments, and the Church.*

Muffins

3 tbs. melted butter
1 egg
1 cup sweet milk
1 pint flour
3 tbs. baking powder
1 tsp. sugar
1 tsp. salt



Sift dry ingredients. Beat egg and milk together and add to dry ingredients. Stir in melted butter. Pour into greased muffin pans and cook in hot oven.

Permission of "Old North State Cook Book"

Miss Nan Ward
Great-aunt of Wardie Martin

Banana Bran Muffins

1 banana
1 cup Kellog All Bran cereal
1 cup oatmeal
1 cup oat bran
1 package "Jiffy" apple cinnamon
muffin mix
1/3 cup vegetable oil
1/3 cup honey
1 carton egg substitute
1/2 cup skim milk
1 1/2 tsp. baking powder
3/4 cup raisins
1 tsp. vanilla
1 dash cinnamon

Yield: 12 muffins

Combine dry ingredients with mashed banana. Add remaining ingredients. Mix well. Refrigerate overnight. Fill 12 prepared muffin cups. Bake 30 minutes at 375 degrees.

Martha Adams Adams

Deluxe Muffins

1/4 cup sugar
1 egg beaten
2/3 cup milk
1/3 cup salad oil or melted shortening
2 cups sifted self-rising flour

Yield: 12 muffins

Mix sugar, egg and milk together in bowl until blended. Add shortening and flour. Stir until flour is moistened. Batter should be lumpy. Fill greased muffin cups 2/3 full. Bake at 400 degrees for 25 minutes.

Carmalt Brown (Mrs. J. A.)

Easy Banana Muffins

2 medium-sized bananas
1 cup Miracle Whip dressing or low-calorie mayonnaise
3/4 cup white sugar
2 cups flour (all-purpose, whole-wheat, or a combination)
2 tsp. baking soda
1/2 tsp. salt

Yield: 12 large or 16 medium muffins

Put bananas in a bowl and mash them with a fork. Add mayonnaise and sugar to the banana mash and stir well. In a separate bowl, mix flour, soda, and salt. Pour the dry mixture into the banana mash, stirring just until moistened. Fill the muffin cups and bake in preheated oven at 350 degrees for 20 - 25 minutes.

Note: Buy overripe bananas on sale, freeze them until your next muffin making session, then thaw them for 1 1/2 hours prior to baking. They'll look terrible, but are fine for use in this recipe once peeled.

Melanie Twyne (Mrs. James G.)

Yeast Rolls

2 packages yeast
1 cup lukewarm water
3/4 cup Crisco shortening
1 1/2 cups sugar
1 cup boiling water
2 beaten eggs
6 cups flour
1 tsp. baking powder
1 tsp. salt
1/2 tsp. soda

Dissolve yeast in lukewarm water. Cool. Mix shortening and sugar in 1 cup boiling water. Add eggs and let cool. Add yeast mixture to this mixture. Mix all dry ingredients and work into wet ingredients. Divide total mixture into 2 greased bowls. Cover and refrigerate overnight. Next day, roll out and cut with biscuit cutter. Fold over each part-way, dip in melted butter, and place on flat baking pan. Let rise for 15 - 20 minutes and bake at 375-400 degrees until light brown.



Frances Porter Alexander (Mrs. H.C.)
Lillian Hall Hatch (Mrs. J. M.)

(both Mrs. Alexander and Mrs. Hatch were members of First Presbyterian from about the 1920's to the 1970's.)

Cheese Biscuits

1 lb. strong yellow cheese
1/2 lb. butter
3 cups lightly sifted flour
1 tsp. salt
1/2 tsp. sugar
1 heaping tbs. dry mustard
1/2 tsp. cayenne pepper

Grate cheese, put in butter and let stand until soft enough to mix. Put in rest of ingredients and mix with hands. Roll out and cut into biscuits about the size of a fifty cent piece. Cook in preheated oven at 450 degrees for 5 minutes to keep from melting. Then turn the oven to 350 degrees and cook for about 15 minutes.



Nancy Keesler Young Suther
(Mrs. Robert E.)

(Joined First Presbyterian Church in 1905)

Crispie Cheese Biscuits

8 oz. New York sharp cheese
1 cup flour
1 stick oleo
1/2 tsp. salt
1 tsp. cayenne
1 cup Rice Krispies



Yield: 6 dozen

Grate cheese and cream with oleo. Sift dry ingredients and add to cheese mixture. Fold in Rice Krispies. Refrigerate a few hours. Roll in balls, flatten with a fork. Bake at 350 degrees for about 12 minutes.

Vard Howell (Mrs. B. S.)

Angel Biscuits

1 package dry yeast
3 tbs. warm water
5 cups all-purpose flour, sifted
1 tbs. baking powder
1 tsp. salt
1 tsp. soda
1 cup shortening
2 cups buttermilk (or soured milk)

Yield: 4-6 dozen small biscuits

Dissolve yeast in warm water. Sift flour, sugar, baking powder, salt and soda. Cut in shortening, stir in yeast mixture and buttermilk. Roll out on floured board, cut and brush tops with melted butter if desired. Bake at 400 degrees. Can be kept and worked from refrigerator for several days.

Lib Williams (Mrs. John H.)

Gourmet Corn Bread

1/2 cup corn oil
1 tsp. salt
3 eggs
1 small can cream-style corn
8 oz. package sour cream
1 package Flako corn muffin mix
(no substitutes)

Whip oil and eggs. Add remaining ingredients, mixing well. Bake in 350 degree oven for 30 minutes. Bake in 9" x 13" pan.

Helen Jones (Mrs. Freeman)

Mayonnaise Biscuit

4 tbs. of mayonnaise
2 cups self-rising flour
1 cup milk or buttermilk

Yield: 12 biscuits

Stir until flour is mixed. Bake at 400 degrees for 12 - 15 minutes.

June Mattox

White Bread

1 package yeast
1/2 cup brown sugar
1/2 cup Crisco
2 tsp. salt
1 egg
1 small potato, boiled, grated or
1/3 cup leftover mashed
About 7 cups of flour

Yield: 2 loaves

Dissolve first 4 ingredients in 2 cups warm water. Add and mix well egg and potatoes. Add flour to mixture to make soft dough. Knead 6-8 minutes. Place in greased bowl and let rise until doubled in size. Work down and let rise again until doubled. Shape into 2 loaves and place in greased loaf pans. Let rise until doubled. Bake in 400 degree oven until golden brown.

Mary Mayfield (Mrs. Thomas M.)

Brass markers on several pews honor some prominent former members and bronze plaques on the walls of the sanctuary honor some of the former ministers.

Whole Wheat Bread

1/2 cup milk
1/2 cup brown sugar (or molasses)
1/4 cup shortening
4 tsp. salt
1 3/4 cups luke-warm water
2 tsp. sugar
2 packages yeast
4 cups whole wheat flour
2 cups unbleached flour

Yield: 2 loaves

Heat first 4 ingredients, stirring constantly, until shortening is melted. Cool till lukewarm. Mix warm water and sugar and sprinkle yeast on top. Stir once and let stand 7-10 minutes. Mix in warm milk. In large bowl stir together both kinds of flour. Make a well in the center of flour and add yeast mixture. Mix well until dough forms. Turn out on floured board and knead until smooth and elastic (8-10 minutes). Place in greased bowl, cover, and set in warm place to rise until doubled - about 1 1/4 hours. Punch down and knead again 1-2 minutes. Divide into 2 parts and shape into loaves. Place in greased loaf pans (9" x 5"). Let rise until doubled, about 45 minutes. Bake at 375 degrees for 40-50 minutes. Tops should be brown and bread should sound hollow when lightly tapped on bottom of loaf.

Mary Mayfield (Mrs. Thomas M.)

Saturday Loaves

2 cups boiling water
1/3 cup sugar
1 tbls. salt
1/3 cup shortening
2 packages dry yeast
1/4 cup lukewarm water
1 tsp. sugar
2 eggs
8 cups plain flour

Yield: 4 loaves

Mix first 4 ingredients and cool to lukewarm. Mix next 3 ingredients and let stand while first mixture cools. Combine 2 mixtures and add beaten eggs. Add 4 cups of flour and beat thoroughly. Add remaining 4 cups of flour and mix well but do not knead. Put in large bowl, cover, and store in refrigerator for several hours. Remove from refrigerator, make into loaves and place in well greased pans. Let rise in warm place, free from draft (about 2 hours.) Bake at 375 degrees approximately 30 minutes.

Nan Cherry (Mrs. William)

Pilgrim's Bread

1/2 cup yellow cornmeal
1/3 cup brown sugar
1 tbsls. salt
2 cups boiling water
1/4 cup oil
2 packages yeast
1/2 cup warm water
3/4 cup whole wheat flour
1/2 cup rye flour
4 - 4 1/2 cups unbleached flour

Combine first 5 ingredients; cool to lukewarm. Soften yeast in 1/2 cup water and add to cooled mixture. Combine whole wheat and rye flours and add to previous mixture. Gradually add unbleached flour to make soft dough. Knead until smooth and elastic - 5 to 8 minutes. Place in greased bowl, cover, and let rise until doubled (about 1 1/2 hours.) Punch down, divide in half on floured board. Cover and let rest for 10 minutes. Shape into 2 loaves and place in greased 9" x 5" loaf pans. Cover and let rise until almost doubled (1 hour). Bake for 45 minutes in 375 degree oven. (if it browns too quickly, loosely cover with foil after baking 25 minutes)

Mary Mayfield (Mrs. Thomas M.)

Cinnamon Breakfast Puffs

(like cake-type donuts,
only lighter and fluffier)

1/3 cup shortening or butter, softened
1/2 cup sugar
1 large egg, lightly beaten
1 1/2 cups sifted all-purpose flour
1 1/2 tsp. baking powder
1 1/2 tsp. salt
scant 1/2 tsp. ground nutmeg
1/2 cup milk

For coating puffs:

1 stick sweet (saltless) butter, melted
3/4 cup sugar
1 1/2 tsp. cinnamon

Yield: 12 regular or 24 small muffins

Pre-heat oven to 350 degrees. Blend together shortening, sugar, and egg. Sift together flour, baking powder, salt and nutmeg. Stir into shortening mixture, alternately with milk, ending with milk. Fill greased muffin tins 2/3 full. Bake for 20-25 minutes, until golden, but not too brown. Meanwhile, mix together the sugar and cinnamon. Immediately roll hot muffins quickly in melted butter, then in sugar-cinnamon mixture. Work fast so that puffs are coated, not soaked, with butter. Delicious if served hot, but good cold too.

Cille Caddell (Mrs. James B.)

Cinnamon Twist

1 cup sour cream
2 tbsp. shortening
3 tbsp. sugar
1/8 tsp. soda
1 tsp. salt
1 large egg
1 package yeast (prepared)
3 cups sifted flour

Bring to boil sour cream. Remove from heat and add shortening, sugar, soda and salt. Cool to lukewarm. Add egg and yeast. Mix with flour. Make twists by wrapping 2 strands of dough around each other. Let rise 1 hour and bake at 375 degrees for 12 minutes.

Mrs. Morgan Speir, Jr.

Angel Muffins

1 cup self-rising flour
1/2 cup milk
2 tbsp. mayonnaise

Yield: 6 muffins

Combine all ingredients and pour into greased muffin pans. Bake at 375 degrees for 20 minutes.

Sarah Nantz (Mrs. J. R.)

Strawberry Bread

3 cups all-purpose flour
1 tsp. salt
1 tsp. soda
2 tbsp. cinnamon
2 cups sugar
3 eggs, well beaten
1 1/4 cups Crisco oil
2 10-oz packages
frozen strawberries, thawed
1 cup chopped pecans

Combine dry ingredients, making a well in center of the mixing bowl. Beat eggs and oil together and add to dry ingredients. Stir until moistened. Stir in strawberries and pecans. Spoon batter into 2 greased 8" loaf pans. Bake at 350 degrees for about 60 minutes (until bread tastes done.) Leave in pan about 20 minutes. Delicious served with strawberry cream cheese.

Jackie Schrum (Mrs. Ralph)

The first bell was used from 1826 - 1861. It is now in the foyer of the church.

Mock Danish

(or "Loaded With Butter" as it is known in our house)

Dough:

1 package yeast
1/4 cup lukewarm water
2 3/4 cups flour
2 tbsp. sugar
1 cup butter
2 eggs
1/2 tsp. salt

Filling:

1/2 cup sugar
1/2 cup butter
1/2 tsp. almond flavoring
Cream together.

Mix dry ingredients in large bowl. Cut in butter. Add eggs and yeast, dissolved in water. Mix well. Grease 2 8" square pans. Pat 1/4 of dough in each pan. Spread 1/2 of filling (below.) Roll out remaining dough and cut into 1" lattice strips. Arrange criss-cross on top of dough and around sides. Cover and let rise 45 minutes. Beat 1 egg white until frothy. Brush on pastries. Sprinkle each with 2 tbsp. sugar and 1/4 cup of almonds. Bake at 400 degrees 15 minutes or until brown.

This recipe can be used to make individual pastries. Cut strips of dough after first rising and twist in small circles on cookie sheet. In center of each circle, place 1 tsp. of jam (fruit flavored). Let rise and bake. Drizzle with icing (1/2 cup powdered sugar mixed with 2 tsp. of water.)

Mary Mayfield (Mrs. Thomas M.)

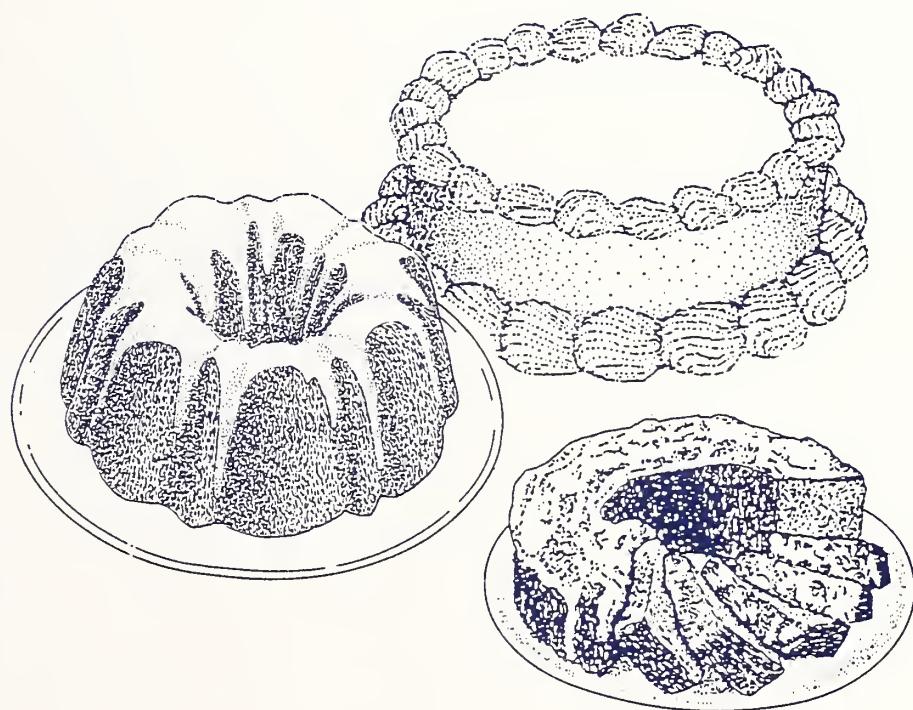
Banana Bread

1/2 cup shortening
1 cup sugar
3 bananas
2 beaten eggs
2 cups flour
1 tsp. soda
1 tsp. salt
1 cup chopped nuts
8 dates cut in small pieces

Cream shortening and sugar; fold in beaten eggs. Add bananas mashed fine with a fork. Beat in sifted dry ingredients quickly. Turn into greased loaf pan. Let stand 20 minutes. Bake at 350 degrees for 50-60 minutes. Test for doneness with toothpick inserted into center of loaf.

Nancy James (Mrs. Robert)

Cakes



Romans 12:13

*“...Given to Hospitality? Share a favorite food.
A Victorial Cake? Inside the how to make.”*

St. Gabriel's Coffee Cake

2 sticks oleo
2 cups sugar
1 cup sour cream
2 beaten eggs
2 cups unsifted flour
1 1/2 - 2 tsp. Calumet baking powder
1/2 tsp. salt
1/2 cup nuts
1 tbsp. cinnamon

Cream together oleo and sugar. Add sour cream and eggs. In large bowl, sift together flour, salt, and baking powder. Add creamed mixture and mix well. Put 1/2 batter in 10" well greased and floured bundt or tube pan. Mix together nuts and cinnamon and sprinkle on top of batter. Add remaining batter. Bake at 325 degrees for 50 minutes or until done when tested. Turn out quickly.

Miss Elizabeth W. Tate

Apple Coffee Cake

1 cup butter, softened
2 cups sugar
2 eggs
1 tsp. vanilla
8 oz. sour cream
2 cups flour
1/2 tsp. salt
1 tsp. baking powder
1 cup cooking apple, pared and sliced
(one large apple)

Topping:

1 cup nuts, finely chopped
5 tbsp. sugar
1 tsp. cinnamon

Yield: 15 servings

Preheat oven to 325 degrees. All ingredients should be at room temperature. Cream butter and sugar until light and fluffy. Fold in eggs, vanilla and sour cream; mix well. Add flour, salt and baking powder, mixing well on low speed. Fold in apples. Spoon batter into greased 9" x 13" glass baking dish. Combine topping ingredients, sprinkle over batter. Bake 40-50 minutes or until center springs back when pressed.

Brenda Appleby (Mrs. James, Jr.)

Quick and Easy Carmel Coffee Cake

1 box white cake mix
1 box vanilla pudding (not instant)
6 oz. butterscotch morsels
1 cup pecans
1 1/2 cup milk

Cook pudding and milk. Mix with cake mix; stir well. Pour into a 9" x 13" greased and floured pan. Sprinkle with butterscotch morsels and pecans. Bake at 350 degrees for 20-25 minutes.

Pam Allen (Mrs. John R.)

Almond Coffee Cake

Part 1

Blend well 1 cup flour and 1 stick butter. Sprinkle 2 tbsp. cold water over and blend. Divide in half and make 2 long ropes. Pat out until it is about 3" wide on cookie sheet. Refrigerate over night.

Myrtle's husband was in the flour business. She makes it with real butter and it is outstanding.

Part 2

In a saucepan, bring 1 cup water and 1 stick butter to a full boil and remove from the heat. Add 1 tsp. almond extract and 1 cup flour all at once. Add 3 eggs one at a time. Blend well. Spread equally over part 1. Bake 55 to 60 minutes at 350 degrees. Turn off oven and open door. Make a glaze of 3 tbsp. milk and 2 tbsp. butter, 1tsp. almond extract and powdered sugar to desired consistency. Glaze and sprinkle with nuts.

Myrtle Johnson (Mrs. Thomas H.)

Prize Winning Pound Cake

3 cups Swans Down cake flour, sifted
3 times (measure each time)
3 sticks butter, softened
3 cups fine granulated sugar, sifted
8 eggs
1 tsp. vanilla flavoring
1/4 tsp. almond extract (optional)

Cream butter and sugar on high speed. Add eggs one at a time and beat. Add vanilla (and almond extract) with the 8 eggs. Add flour at low speed. Bake at 300 degrees in fast oven; 325 degrees in slow oven for 1 hour and 15 minutes.

Eunice Thompson Farabow
(Mrs. Thomas Y.)

Strawberry Pound Cake

1 package white cake mix
1 3-oz package strawberry jello
3 tbsp. flour
1 cup drained thawed frozen
strawberries
3/4 cup salad oil
4 eggs
Frosting:
1 pound powdered sugar
1/2 stick margerine
1 cup drained strawberries

Mix all together cake ingredients and pour into greased and floured tube cake pan or 2 layer pans. Bake at 325 degrees for one hour.

For frosting: Cream ingredients together and frost cake (can use another frosting of choice.)

Melissa Dann (Mrs. Bruce George)

Pound Cake

Small:

1/2 lb. margarine or butter
(I use 1/2 of each)
1 2/3 cups sugar
5 eggs
2 cups plain flour
1/2 tsp. salt, vanilla, ground mace
(if desired)

Large:

1 lb. margarine or butter
(I use 1/2 of each)
3 1/3 cups sugar
10 eggs
4 cups plain flour
1 tsp. salt, vanilla, ground mace
(if desired)

By hand or with mixer cream margarine and sugar well. A small amount of this mixture will float on cold water when creamed. Then beat in eggs and flour, beating well after each addition. Add other ingredients and beat up to 300 strokes for large cake or 150 strokes for small cake. Grease and flour pans desired - 3 loaves or large tube pan for the larger amount. Bake at 325 degrees for 1 hour. Leave in warm oven for 15 minutes after the hour. Invert pans and allow to cool. These cakes will keep in the freezer for several months. I believe this is truly a POUND Cake and that the amounts were originally measured as a pound of each on household scales.

Miss Mildred D. Beaty

Coconut Pound Cake

3 sticks margarine
3 cups sugar
6 eggs
1 cup Carnation Evap. milk
3 cups flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. coconut flavoring
1 cup flaked coconut

Cream margarine and sugar and add eggs 1 at a time.
Mix in flour, milk, baking powder, salt and coconut flavoring. Then add at least 1 cup flaked coconut. Bake at 350 degrees for 1 hour 15 minutes.

Mrs. Forney Huss Shoaf
(Mother of Elizabeth S. Williams)



The first woman doctor to practice medicine in the South was Dr. Annie Lowrie Alexander, a member of First Church.

Pound Cake

5 large fresh eggs
2 sticks real butter
2 cups flour
1 2/3 cups sugar
1 tsp. vanilla extract
1 tsp. lemon extract

Beat sugar and butter until creamy. Add eggs, one at a time, mixing well. Add flour slowly until absorbed. Add flavorings. Mix well. Pour into greased and floured bundt pan. Bake at 250 degrees for 55 minutes.

Mary Brenizer (Mrs. Addison G.)

Orange Pound Cake

1 3/4 cup sifted flour less 3 tbsp.
1/4 tsp. salt or salt substitute
3/4 cup sugar
2 tsp. baking powder
1/2 cup all vegetable canola oil
1/2 cup orange juice
4 egg whites, stiffly beaten

Coat loaf pan with vegetable cooking spray, dust with flour and set aside. Combine flour with salt, sugar and baking powder, mixing well. Add oil and juice. Beat on medium speed of electric mixer until batter is smooth. This batter will be thick. Blend in 1/3 of beaten egg whites stirring gently to blend. Fold in remaining egg whites. Turn batter into prepared pan. Bake at 350 degrees for 45 minutes or until done. Cool in pan 10 minutes.

Margaret Plyer (Mrs. Robert A. , Jr.)

Kentucky Wonder Pound Cake

2 cups white sugar
1 1/2 cups crisco
2 1/2 cups self rising flour
4 egg yolks
1 small can crushed pineapple with juice
2 tbsp. hot water
2 1/2 tsp. cinnamon (can use lemon)
1 cup chopped nuts
4 egg whites (stiffly beaten)

Combine all ingredients except nuts and egg whites. Beat well. Add nuts and fold in egg whites. Pour into ungreased (I use PAM to spray pan) tube pan and bake at 350 degrees for 1 hour 15 minutes.

Kate Gilreath (Mrs. Morgan B.)

Aunt Frances's Pound Cake

2 sticks Land of Lakes butter
1 stick margarine
3 cups sugar
6 eggs
3 cups flour (plain)
1 cup milk
1 tsp. baking powder
2 tsp. vanilla
1 tsp. lemon or almond flavoring

Blend butter, margarine and sugar until smooth, then add eggs one at a time. Sift flour and add baking powder. Start with flour and alternate with milk ending with flour. Add flavorings. Grease and flour tube pan. Bake at 350 degrees for 1 hour plus 15 minutes if needed.

Marcia Dixon (Mrs. Karl F.)

Million Dollar Pound Cake

3 cups sugar
1 pound butter or margarine (softened)
6 eggs
4 cups all-purpose flour
3/4 cup milk
1 tsp. almond extract
1 tsp. vanilla extract

Bring butter and eggs to room temperature. Combine sugar and butter; cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour to creamed mixture alternately with milk, beating well after each addition. Stir in flavorings. Pour batter into a well-greased and floured 10" tube pan. Bake at 300 degrees for 1 hour and 40 minutes or until cake tests done.

Birshal W. Poole (Mrs. Robert H., Jr.)

Lemon Jello Cake

1 box lemon jello
1 box Duncan Hines cake mix
2/3 cup Wesson Oil
3/4 cup water
4 eggs
2 tsp. lemon extract
1/2 box confectioners sugar
lemon juice

Mix together jello and cake mix. Add oil and water. Add dash salt and eggs, 1 at a time. Add lemon extract. Bake in stem pan at 350 degrees for 45 minutes or little more until cake tests done. For icing: (must put on hot cake) Mix 1/2 box confectioners sugar and juice of lemon enough to make it run over cake and down the side.

Mrs. W. B. McClintock (Murl Pickard)
Grandmother of James W. Huntley, Jr.



Chocolate Cake

Mix together:
2 cups sugar
2 cups flour

Boil together 1 minute:
1 cup water
1 cup oil
1 stick margarine
4 tbsp. cocoa
dash salt

Pour water-oil mix over flour-sugar mix.

Add:
1/2 cup buttermilk
2 eggs
1 tsp. soda

Mix well after adding

Bake at 350 degrees for 40 minutes in a
10" x 13" pan.

Yield: 15 or more servings

Icing:
Bring to a boil then cool slightly:
4 tbsp. milk
4 tbsp. cocoa
1 stick margarine

Take off heat and add:
1 tsp. vanilla
1 box powdered sugar

Spread on cake while both are still
warm.

Mrs. Carolyn Good

*Fellowship Hall with Sunday School
classrooms on the ground floor was built in
1952.*

White Cake

Whites of 6 eggs (do not beat)
2 scant cups of sugar
3 1/2 cups of sifted flour
5 scant tsp. baking powder
1 tsp. salt
1 cup butter or 3/4 cup of snowdrift
1 cup water or milk

Sift flour with baking powder and salt
five times. Do not beat the whites of
eggs but add one at a time. Flavor to
taste.

Mrs. John Allison Sims
(Grandmother of Mary Va. Powers. No baking
instructions or size mentioned.)



*The motto, "For Christ in the Heart of Charlotte" was
originated in 1960 by Dr. Ernest Lee Stoffel.*

Mom's Chocolate Cake

2 cups all-purpose flour
2 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
2 cups sugar
2 cups water
4 squares unsweetened chocolate
6 tbsp. unsalted butter
1 tsp. vanilla
2 eggs slightly beaten

Chocolate Frosting:

1 1/3 cup heavy cream
1 1/2 cups sugar
6 squares unsweetened chocolate
1 stick plus 2 tbsp. unsalted butter
1 1/2 tsp. vanilla
pinch of salt

Mix together first 4 ingredients and set aside. Butter and flour 2 8" x 1/2" round cake pans. Line the bottoms with wax paper. Combine the sugar and water in medium saucepan. Boil over high heat and stir until sugar dissolves and pour into large bowl. Add chocolate and butter to sugar water in bowl and stir until chocolate and butter are melted. Add vanilla. Beat eggs into chocolate mixture. Combine chocolate mixture to flour mixture and beat until smooth. Divide evenly between pans and bake at 350 degrees for about 25 minutes or until top springs back when lightly pressed. Cool the cakes in their pans for 25 minutes.

In medium saucepan, bring the cream and sugar to a boil over moderately high heat. Reduce to low and simmer and stir occasionally until the liquid reduces slightly, about 6 minutes. Pour the mixture into a medium bowl and add the chocolate, butter, vanilla and salt. Let stand, stir occasionally until the chocolate and butter are melted. Set the bowl into a larger bowl of ice water. Using hand mixer, beat frosting on medium speed until thick and glossy, about 5 minutes. Use at once on cooled cake.

Betty Milner (Mrs. William H.)

Texas Sheet Cake

6 tbsp. cocoa
2 sticks margarine
1 cup water
2 cups sugar
2 cups flour
1/2 tsp. salt
1 tsp. baking powder
1/2 cup sour cream
2 eggs

Icing:

4 tbsp. cocoa
6 tbsp. milk
1/2 cup pecans
1 box powdered sugar
1 tsp. vanilla

Bring first 3 ingredients to a boil. Remove from heat. Mix together sugar, flour, salt, baking powder, sour cream and eggs. Add to cocoa mixture and stir until smooth. Bake in a 9" x 13" greased pan at 350 degrees for 30 minutes.

Bring first 3 ingredients to a full boil. Remove from heat and add sugar and vanilla. Pour over warm cake while still in pan.

Pam Allen (Mrs. John R.)

Grand Marnier Cake

1 package yellow cake mix (not butter)
1 3-oz. package orange jello
4 eggs
3/4 cup oil
1/4 cup orange juice
1/2 cup Gran Marnier or Triple Sec.
1/2 cup chopped pecans
grated rind of 1 orange

Add jello and all other ingredients listed to cake mix blending in nuts and peel last. Spoon batter into well greased bundt pan. Bake at 300 degrees for 50 - 60 minutes. Remove from pan and drizzle with icing while cake is warm.

Mary Brenizer (Mrs. Addison, Sr.)

Icing:

1 cup confectioners sugar
1 tbsp. orange juice concentrate
1 1/2 tbsp. Grand Marnier
few drops orange food coloring

Fresh Apple Cake

1 1/2 cup salad oil
2 cups sugar
3 cups flour
3 eggs
1 cup nuts
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
3 cups chopped fresh apples

Blend oil, sugar and eggs well. Sift flour, soda, salt and cinnamon together. Add to sugar mixture at intervals. Add vanilla. Peel and chop apples and add all at once to prevent browning. Bake in greased 9" x 13" dish for 1 hour and 15 minutes at 325 - 350 degrees.

Elinor Baker (Mrs. Marion V.)

Christmas Cake

2 packages Knox gelatin
1/2 cup cold water
3 eggs yolks
1 cup sugar
2 cups milk
1 cup crushed pineapple
juice of 1 lemon
1/2 cup chopped black walnuts
1/2 cup red & green maraschino
cherries (cut fine)
3 egg whites, beaten
2 cups whipping cream (whipped)
1 angel food cake (bake or buy)

Soak gelatin in the cold water. Combine yolks, sugar and milk. Place in double boiler and cook until it coats around edge of pan. Add gelatin and pinch of salt to the custard and mix and cool. Add to custard the pineapple (drained), lemon juice, walnuts, cherries. Whip the egg whites - whip the cream. Fold egg white and whipped cream together. Then fold into the custard and fruit mixture. Tear one angel food cake into pieces about the size of quarters. Grease an angel food cake pan. Put some mixture in bottom. Add a layer of cake. Alternate until pan is full. Refrigerate overnight.

Betty Graham (Mrs. James E. Jr.)

The first service to be televised was on Sunday, May 7, 1961, and color cameras were used first on February 24, 1974.

Fruit-Nut Cake

1 lb. butter
1 lb. sugar (2 1/3 cups)
1 dozen eggs
5 cups flour
2 lbs. chopped pecans
2 lbs. white raisins
1 lb. citron cut up
1 lb. pineapple cut up
1 lb. cherries cut up
2 tsp. baking powder
2 tsp. nutmeg
2 tsp. vanilla
2 tsp. lemon flavoring
1 cup sherry



Cream sugar and butter. Add gradually sherry, then eggs, then flour. Add flavorings, then nuts and fruit, coated with part of 5 cups of flour. Cook at 250 degrees approximately 3 hours. Makes 2 large cakes in tube pans.

To make it really special, while the cakes are still warm, I pour 3 tbsp. of bourbon on each.

Mrs. Parks M. King, Sr.
(Mother of Parks M. King, Jr. &
Mrs. Mary King Stewart)

President Wilson's Fruit Cake

12 eggs
1 lb. sugar (2 cups)
5 lbs. raisins
1 glass grape jelly
1 lb. crystallized cherries
1/4 lb. orange peel
1 lb. crystallized pineapple
1 lb. blanched and ground almonds
1 lb. pecans
1 tbsp. cinnamon
1/2 tsp. nutmeg
1 lb. butter (2 cups)
1 lb. flour (4 1/2 cups)
1 lb. citron
1 tbsp. melted chocolate
1/2 tsp. allspice
1/2 cup cordial mixed with spices
1 cup whiskey or grape juice



Follow usual method of making fruit cake.

Used with permission of
"Old North State Cookbook"

Mrs. R. O. Alexander
(Mother of Abigail Carson & Penelope Currie)

Best White Fruitcake Ever

3/4 lb. butter
1 1/2 cups sugar
2 cups flour
1 tsp. mace
1 tsp. nutmeg
12 eggs, beaten
2 grated coconuts, drained
2 cups pecans or almonds
2 cups candied cherries,
 mixed red and green
2 cups candied pineapple
2 cups citron
grated rind of 1 orange or 1/2 cup
 candied orange peel
1 cup orange marmalade
1 cup apple brandy

Cream eggs, butter, sugar; add flour, spices, salt, coconut, nuts, fruit and marmalade. Add brandy now or after cake is done. Bake in large bundt pan at 200 degrees until done or at 300 degrees for about 3 hours.

Mary Brenizer (Mrs. Addison, Sr.)

*Walter W. Fraley served as Church Director
1946-1954.*

Italian Cream Cake

1 stick oleo
1/2 cup vegetable shortening
2 cups sugar
5 egg yolks
2 cups flour
1 tsp. soda
1 cup buttermilk
1 tsp. vanilla
1 small can angel flake coconut
1 cup chopped nuts
5 egg whites beaten stiffly

Frosting:

1 8-oz. package cream cheese
1/2 stick oleo
1 box powdered sugar
1 tsp. vanilla
chopped pecans

Cream oleo and shortening. Add sugar and beat. Add yolks and beat well. Combine flour and soda and add to mixture alternating with buttermilk. Stir in vanilla. Add coconut and nuts. Fold in stiffly beaten egg whites. Pour into 3 greased and floured 8" pans. Bake at 350 degrees for 25 minutes or until done.

Frosting:

Cream cheese and oleo. Add sugar and mix well. Add vanilla and beat until smooth.

Miss Elizabeth W. Tate

Mama Stanbery's Christmas Lane Cake

1 cup butter
1 tsp. vanilla
3 1/2 tsp. baking powder
3/4 tsp. salt
8 egg whites
2 cups sugar
3 1/4 cups sifted cake flour
1 cup milk (milk from 1 coconut)

Filling:

8 eggs yolks
1 1/2 to 2 cups sugar
1 cup finely chopped seeded raisins
(soaked in water)
1 cup finely cut candied cherries
(red and green)
1/4 tsp. salt
1/2 cup butter
1 cup or more chopped pecans
1/3 cup bourbon

Have all ingredients at room temperature. Cream butter well, add sugar gradually, beating until light and fluffy. Add vanilla, then sifted dry ingredients alternately with milk (use milk from fresh coconut and add enough sweet milk to make 1 cup) beating until smooth. Beat egg whites until stiff but not dry. Fold in egg whites and pour into 4 9" lined and greased cake pans. Bake in 375 degree oven until cakes spring back when touched lightly in center. Turn out and cool on racks.

Filling:

Mix sugar, butter and salt; add beaten yolks. Cook in double boiler until thick and creamy. Remove from heat and add other ingredients. Let cool and spread between layers of cake.

Frosting:

Make plain white frosting, frost cake and put fresh grated coconut over all.

Rose Ellen Stanbery (Mrs. L. J., Jr.)

Graham Cracker Cupcakes

1/2 cup butter, melted
2 3/4 cups graham cracker crumbs
2 eggs
1 cup milk
1 cup sugar
2 tsp. baking powder
1 cup nuts
(chopped pecans, walnuts, etc.)
1 tsp vanilla

Mix all ingredients together by hand. Pour in cupcake papers and bake 20 minutes at 350 - 375 degrees. While baking simmer one cup sugar and one small can of crushed pineapple, juice too. Spoon over hot cupcakes. Garnish with 1/2 cherry.

Nancy Shoemaker (Mrs. J. Reid, Jr.)

Scripture Cake

3/4 cup (Genesis 18:8) soft butter
1 1/2 cups (Jeremiah 6:20) sugar
5 (isaiah 10:14) separated eggs
3 cups (leviticus 24:5) sifted flour
3/4 tsp. (II Kings 2:20) salt
3 tsp. (Amos 4:5) baking powder
1 tsp. (exodus 30:23) cinnamon
1/4 tsp. each (II Chronicles 9:9) cloves,
allspice, and nutmeg
1/2 cup (Judges 4:19) milk
3/4 cup (Genesis 43:11) chopped al-
monds
3/4 cup (Jeremiah 24:5) finely chopped
figs (optional)
3/4 cup (II Samuel 16:1) raisins

Topping:

1 1/2 cups (Jeremiah 6:20) sugar
1/2 cup (Joshua 7:5) water
1/4 cup (Genesis 18:8) butter

Cream together butter and sugar; beat in egg yolks, 1 at a time. Sift together flour, salt, baking powder, cinnamon, cloves, allspice and nutmeg. Alternately blend dry ingredients and milk into creamed mixture. Beat egg whites until stiff and fold into mixture. Fold in al-monds, figs and raisins. Pour into a 10" tube pan that has been greased and floured. Bake at 325 degrees for 1 hour and 10 minutes.

To prepare topping, melt sugar in heavy skillet over low heat; continue cooking on low heat until syrup is deep amber color. Add water and cook until syrup is smooth. Remove from heat, add butter and stir until melted. Allow cake to cool completely before adding topping.

Marian Hicks (Mrs. Jimmy Roland H.)

Brownstone Front Cake

2 cups sugar
1/2 lb. butter (good margarine)
3 eggs
3 cups plain flour
1 block chocolate or 1/3 cup cocoa
1 cup buttermilk or soured milk
1 tsp. soda - dissolve in buttermilk

Frosting:

1/2 lb. margarine
1 cup evaporated milk
2 cups sugar

Mix all cake ingredients and bake at 325 degrees for about 1 hour. Remove from pan and frost as shown below.

Frosting:

Cook slowly (low) for 45 minutes, stir-
ring. Then beat until cool and spread on
cake.

Lib Williams (Mrs. John H.)

Nut Cake

1 1/2 sticks butter (softened)
2 cups sugar
6 eggs, beaten
4 1/2 cups flour
1 tsp. baking powder
1 tsp. grated nutmeg (or 1 whole)
1 quart pecan halves (whole)

Dredge pecans in 1/4 cup flour and set aside. Cream butter and sugar and add eggs. Sift together dry ingredients and add to butter mixture. Fold in pecans. Bake in greased tube pan or 1 loaf pan for 1 hour and 15 minutes at 325 degrees. When done turn pan upside down and cool before removing. This cake is not very sweet and keeps indefinitely.

Shelia Davis (Mrs. Boyd C.)

Apple, Nut & Date Cake

2 cups sugar
1 1/4 cups cooking oil
2 tsp. vanilla
2 eggs, beaten
2 tsp. cinnamon
juice of 1 lemon
3 cups flour
1 1/4 tsp. soda
3 cups apples (chopped)
1 box of dates, cut up
2 cups pecans

Topping:
1 cup brown sugar
1/4 cup milk
1 stick margarine

Mix sugar, oil, vanilla, eggs and lemon juice. Beat. Mix flour, soda and cinnamon and add to first mixture. Beat. Add apples, dates and pecans. Mix. Spoon into greased and floured 10" tube pan. Bake at 325 degrees for 1 1/2 hours.

Topping:
Combine and bring to boil. Cook for 2 1/2 minutes. Pour over hot cake and leave in pan until cold.

Susan Hill Rayburn (Mrs. Robert W.)

Oatmeal Cake

1 cup quick cooking oats
1 1/4 cup boiling water
1 cup brown sugar
1 cup white sugar
1/2 cup shortening
2 eggs
1 1/3 cups plain flour
1 tsp. soda, cinnamon, and vanilla
1/2 tsp. salt and nutmeg

Topping:

1 cup coconut
1 cup chopped nuts
1/4 cup margarine
2/3 cup brown sugar
1/4 cup canned milk
1 tsp. vanilla

Soak oats in boiling water and set aside to cool. Mix together remaining cake ingredients and blend well. Add cooled oatmeal last. Grease and flour 9" x 13" pan. Bake at 350 degrees for 30 minutes. While cake bakes, make topping.

Topping:

Mix together topping ingredients. Spread on hot cake. Put under broiler for 2 minutes. Cut in squares.

Nancy G. James (Mrs. Robert J.)

Fig Preserve Cake

1 1/2 cups sugar
2 cups flour
1 tsp. soda
1/2 tsp. salt
1 tsp. ground nutmeg
1 tsp. cinnamon
1/2 tsp. ground allspice
1/2 tsp. ground cloves

Combine ingredients in a large bowl; add 1 cup cooking oil., beating well. Add 3 eggs and beat well. Add 1 cup buttermilk, 1 tbsp. vanilla. Mix thoroughly and stir in 1 cup fig preserves (chopped) and 1/2 cup pecans, chopped. Pour batter into greased and floured tube pan. Bake at 350 degrees for 1 hour 15 minutes. Cool 10 minutes. Remove from pan and glaze with buttermilk glaze (below.)

Buttermilk Glaze

1/4 cup buttermilk
1/2 cup sugar
1/4 tsp. soda
1 1/2 tsp. cornstarch
1/4 cup margarine
1 1/2 tsp. vanilla

Combine first 5 ingredients and boil 1 1/2 minutes. Remove from heat. Cool slightly and stir in vanilla. (enough glaze for one 10" cake.)

Marion Moore (Mrs. H. Edward)

Blackberry Pie

Pie Crust:

3 cups flour
1/2 cup shortening
pinch salt
1/2 tsp baking powder
a little milk

Filling:

Blackberries
Small amount sugar and flour



Sauce:

1/2 stick butter or margarine
1/2 cup sugar
1 tsp. vanilla
2 tbsp. cream or evaporated milk.

Mix dry ingredients and work in shortening well. Use a little milk until its a good rolling consistency. Divide in halves and roll out; pat 1/2 into lightly greased pie pan.

Pick and wash fresh blackberries, enough to fill pan generously. Sprinkle them with a little flour and sugar after filling crust. Moisten edge, place top crust and crimp edges, slit crust. Bake at 350 degrees until browned, about 50 minutes. Serve with sauce.

Sauce:

Melt butter or margarine, add sugar, vanilla and cream and mix well.

Bird Cross Reid (Mrs. Banks)

*Mother of Mary Morris Spearman
Grandmother of J. Morris Spearman*

Fresh Blueberry Cream Pie

1 cup sour cream
2 tbsp. flour
3/4 cup sugar
1 tsp. vanilla
1/4 tsp. salt
1 egg, beaten
2 1/2 cups blueberries
1 unbaked 9" pastry shell
3 tbsp. flour
1 1/2 tbsp. butter
3 tbsp. chopped pecans

Yield: one 9" pie

Combine first 6 ingredients; beat 5 minutes at medium speed or until smooth. Fold in blueberries. Pour filling into pastry shell. Bake at 400 degrees for 25 minutes. Remove from oven. Combine remaining ingredients, stirring well. Sprinkle over top of pie. Bake 10 additional minutes. Chill before serving.

Miss English Ray

Mary Beaver's Lemon Pie

(Mary is Mrs. Speir's Cook)

3 large or 4 medium eggs
1 cup sugar
1 tbsp. flour
juice and grated rind of 1 large lemon

Separate eggs; beat yolks until very light; add one half cup sugar, flour, and the juice and lemon rind. Cook over flame until it thickens, becomes creamy. Cool. Beat egg whites until very stiff. Add 1/2 cup sugar gradually, beating all the whites. Leave half of white for top; add other half to yolk mixture, folding gently. Fill partly cooked pie crust and top with whites. Bake slowly in medium oven 20 minutes.

*Used with permission of “
Old North State Cookbook”*

*The Office-Educational Building was
constructed in 1960-61 on the site of the old
manse built in 1876.*

Mrs. Morgan B. Speir
Grandmother of Mary Barry,
Woody Clark, & Morgan Speir, III

Lemon-Sour Cream Pie

1 8-oz. carton commercial sour cream
4 eggs, separated
1 43/4-oz. package vanilla pudding mix
1 1/3 cups milk
1 6-oz. can frozen lemon concentrate,
thawed and undiluted
1/3 cup sugar
2 tbsp. cornstarch
2 tbsp. water
1/4 cup fresh lemon juice
1 baked 9" deep dish pastry shell
1/2 tsp. cream of tarter
1/2 cup sugar

Combine sour cream and egg yolks in a medium saucepan, mixing well. Stir in pudding mix, milk, lemonade concentrate and 1/3 cup sugar. Combine cornstarch and 2 tbsls. water, mixing well; add to lemon mixture. Cook mixture over medium heat, stirring constantly, until thickened. Remove from heat, and stir in lemon juice. Pour filling into pastry shell. Combine egg whites (at room temperature) and cream of tarter; beat until foamy. Gradually add 1/2 cup sugar, 1 tbsp. at a time, beating until stiff peaks form. Spread meringue over lemon filling, sealing to edge of pastry. Bake at 350 degrees for 12 to 15 minutes or until golden brown. Cool pie to room temperature.

*This is my original recipe which was
published in “Southern Living.”*

Cille Caddell (Mrs. James B., Jr.)

Aunt Lucille Grier's Lemon Custard Pie

3 eggs, whites of 2 for meringue
3/4 cup sugar
butter size of an egg (about 1/3 cup)
juice of 1 lemon
sprinkle of flour
lemon hull of water (about 1/8 cup)

Cook all but butter in a double boiler until it thickens. Add butter, mix, pour into baked pie shell. Make meringue, adding a little more sugar while beating egg whites, until sugar is dissolved, and spread on pie. Bake at 400 degrees for about 10 minutes, until delicately browned.

This recipe is at least 75 years old.

Pattie Spearman (Mrs. Morris)

Lemon Cheese Pie

1 3-oz. package lemon jello
1 cup boiling water
1 8-oz. package cream cheese, softened
1 cup sugar
1 cup chilled Pet milk whipped stiff

Mix jello and water and let cool. Combine cream cheese and sugar. Add cooled jello. Fold into whipped milk. Pour into 2 graham cracker crusts. May add juice and grated rind from 1/2 lemon or 2 - 3 tbsp. real lemon juice. By using the whole can of milk and a little more lemon juice, you can fill 3 crusts. Chill before serving.

Katharine MacNeill (Mrs. John C.)

Lemon Pie

5 eggs (save 2 whites for meringue)
2 cups sugar
1/2 cup water
butter (size of a walnut)
1 tbsp. corn starch or flour
Juice and rind of lemons
(no number given)

Cook the combined ingredients and cook until thick. Cool and pour in pie shell.

Cover Meringue:

Beat stiff the whites of 2 eggs. Gradually add 4 tbsp. of sugar. Spread over pie. Brown for 15 minutes in medium oven 300 - 315 degrees.



Mrs. J. H. McClintock
(Great grandmother of James W. Huntley, Jr.,
Grandmother of Mrs. Katharine MacNeill &
J. Latimer McClintock)

Peach Custard Pie

3 peaches, peeled and sliced
1 cup sugar
2 large eggs
1 tbsp. flour
juice of 1 lemon
1/2 tsp. vanilla
1 deep dish unbaked pie shell

Easy with an old fashioned taste!

Arrange sliced peaches in pie shell. Mix together all the ingredients. Using a whisk, beat for 1 minute. Pour mixture over peaches and dot with butter. Bake at 350 degrees for 50 minutes or until top of pie is set and light golden brown.

Pam Allen (Mrs. John R.)

Japanese Fruit Pie

1 stick butter or margarine, melted
1 cup sugar
2 eggs
1 tbsp. vinegar
1 tsp. vanilla
1 cup coconut
3/4 cup raisins
1/2 cup pecans
1 unbaked 9" pie crust

Combine all ingredients well and pour into pie crust. Bake at 300 degrees for 50 minutes.

Jackie Schrum (Mrs. Ralph)

Strawberry Pie

1 pint plain yogurt
1 small Kool Whip
1 package frozen strawberries
lemon juice (if desired)
2 Graham cracker crust pie shells

Combine ingredients and pour into pie shells.

Esten Bohannon (Mrs. E. F.)

Military funerals were held at First Presbyterian Church for Mrs. Julia Jackson Christian, daughter of General Stonewall Jackson, and for Mrs. Mary Anna Morrison Jackson, his wife.

Cracker Pie

12 crushed saltines
12 dates, chopped
1/2 cup chopped pecans
1 cup sugar
1/4 tsp. baking powder

Mix ingredients. Beat 3 egg whites til stiff but not dry. Add 1 tsp. almond extract. Fold into dry mixture. Pour into well greased pie pan. Bake 30 minutes at 350 degrees. Top with whip cream if desired.

Good and easy!

Elinor Baker (Mrs. Marion V.)

S & W Chess Pie

1 1/2 cups white sugar
1 stick butter
3 tbsp. corn meal
2 tbsp. all-purpose flour
1/8 tsp. salt
1/4 tsp. nutmeg
6 egg yolks
1 cup milk
1 9" unbaked pie shell

Yield: 1 9" pie

Mix together sugar, butter, corn meal, flour, salt and nutmeg until light. Add egg yolks and mix well. Add milk and stir well. Let mix stand 30 minutes before filling pie shell. Pour into unbaked pie shell. Bake in a 325 degree oven until done, about 40 minutes.

Katharine MacNeill (Mrs. John C.)
From The Charlotte Observer

Silk Chocolate Pie

3 oz. Baker's unsweetened chocolate, melted
1 cup sugar
1 stick butter or margarine
3 eggs
1 tsp. vanilla
Graham Cracker Crust
Whipped Cream

Cream chocolate, sugar and butter or margarine. Beat in eggs, one at a time beating 3 to 5 minutes after each. Add vanilla and pour into Graham Cracker Crust. Top with whipped cream before serving.

Cornelia Husband (Mrs. Ralph H.)

Heavenly Pie

6 egg whites
1/4 tsp. salt
2 cups sugar
1 tsp. vanilla
1 tbsp. vinegar
1 cup cream
Almond extract
Strawberries, raspberries or peaches



Grease well a 9" pie plate (grease right to the edge.) Sprinkle on a complete coating of flour; shake off. Beat whites of eggs with the salt, stiff but not too dry. Add gradually 1 cup sugar, beating between each addition. Add vanilla and another cup of sugar gradually, alternately with vinegar, beating continuously. Put meringue into the plate, heaping it in the center. Bake 1 hour (30 minutes at 275 degrees and 30 minutes at 300 degrees.) Cool. Whip cream stiff; sweeten to taste, and flavor with almond extract. Spread cream on pie. Cut up desired fruit and arrange on the cream. Do not put in refrigerator.

Permission of "Old North State Cook Book"

Mrs. S. W. Cramer, Jr.

Chocolate Angel Pie

Meringue Crust
4 large egg whites
1/4 tsp. salt
1 tsp. vinegar
1 1/4 cups sugar
3/4 cup pecans, toasted and chopped

Beat egg whites until frothy. Add salt and vinegar and beat until stiff. Gradually add sugar, about 2 tbsp. at a time, beating thoroughly after each addition. This takes some time - it will be very stiff and glossy. Fold in pecans. Spread in well-greased and floured 9" pie pan, making edges slightly higher than center. Bake in 275 degree oven 1 hour. Makes 2 pie crusts.

Chocolate Filling:
1 large Hershey bar with or without
almonds
14 large marshmallows
1/2 cup milk
1 9-oz. Cool Whip

Break up Hershey bar and put in pan with milk and marshmallows. Cook slowly until melted. Let cool and add Cool Whip. Pour into 2 baked pie shells. Leave in refrigerator overnight.

Marian Moore (Mrs. H. Edward)

Chocolate Meringue Pie

2 tbsp. cocoa
3 tbsp. flour
1 1/2 cups milk
1 tsp. vanilla
1 cup light brown sugar
2 egg yolks
2 tbsp. butter
1 baked pastry shell

Meringue:

3 egg whites
1/2 tsp. vanilla
1/4 tsp. cream of tarter
6 tbsp. sugar

Mix first 5 ingredients and cook until thick, stirring constantly. Remove from heat and add butter and vanilla. Pour into baked pastry shell. Cover completely with meringue made from egg whites. Bake in 350 degree oven for 15 minutes.

Beat egg whites with vanilla and cream of tarter till soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry.

Betty Nisbet (Mrs. James R.)

Toddle House Chocolate Pie

1 baked 9" pie crust
3/4 cup sugar plus 1 tbsp.
1/3 cup cocoa (scant)
4 tbsp. flour
1 3/4 cup water
3 egg yolks, beaten
small hunk butter
1 tsp. vanilla

Mix sugar, flour and cocoa together. Add water and mix well. Cook over medium heat until mixture reaches boiling point. Add beaten egg yolks. (To do this, add 2 to 3 tbsp. cooked mixture to beaten yolks to temper them.) Quickly stir yolk mixture into rest of cooked mixture. Cook until thickened. Cool. Add vanilla and butter. Pour into cold crust and refrigerate. Before serving, spread top of pie with whipped cream, slightly sweetened. Chill.

Cille Caddell (Mrs. James B., Jr.)

*Frank R. Hand, life long member of First Presbyterian,
is serving as Church Historian.*

Cheese Cake

3 eggs, well beaten
2 8-oz. packages cream cheese (softened)
1 cup sugar
1/4 tsp. salt
2 tsp. vanilla
1/2 tsp. almond extract
3 cups dairy sour cream

Graham Nut Crust (for Cheese Cake)

1 3/4 cups fine graham cracker crumbs
1/4 cup chopped walnuts
1/2 tsp. cinnamon
3/4 cup melted margarine

Procedure for Filling:

Combine eggs, cheese, sugar, salt and extracts. Beat well until smooth and blend in sour cream and pour in crust. Bake at 375 degrees for 35-50 minutes. (depends upon oven used.) Chill 5 hours or overnight before serving. Serve with strawberry or cherry sauce.

Procedure for Crust:

Combine graham cracker crumbs, walnuts, cinnamon and margarine and press in pan reserving 3 tbsp. to sprinkle on top. Use a tube pan.

Birshal W. Poole (Mrs. Robert H., Jr.)

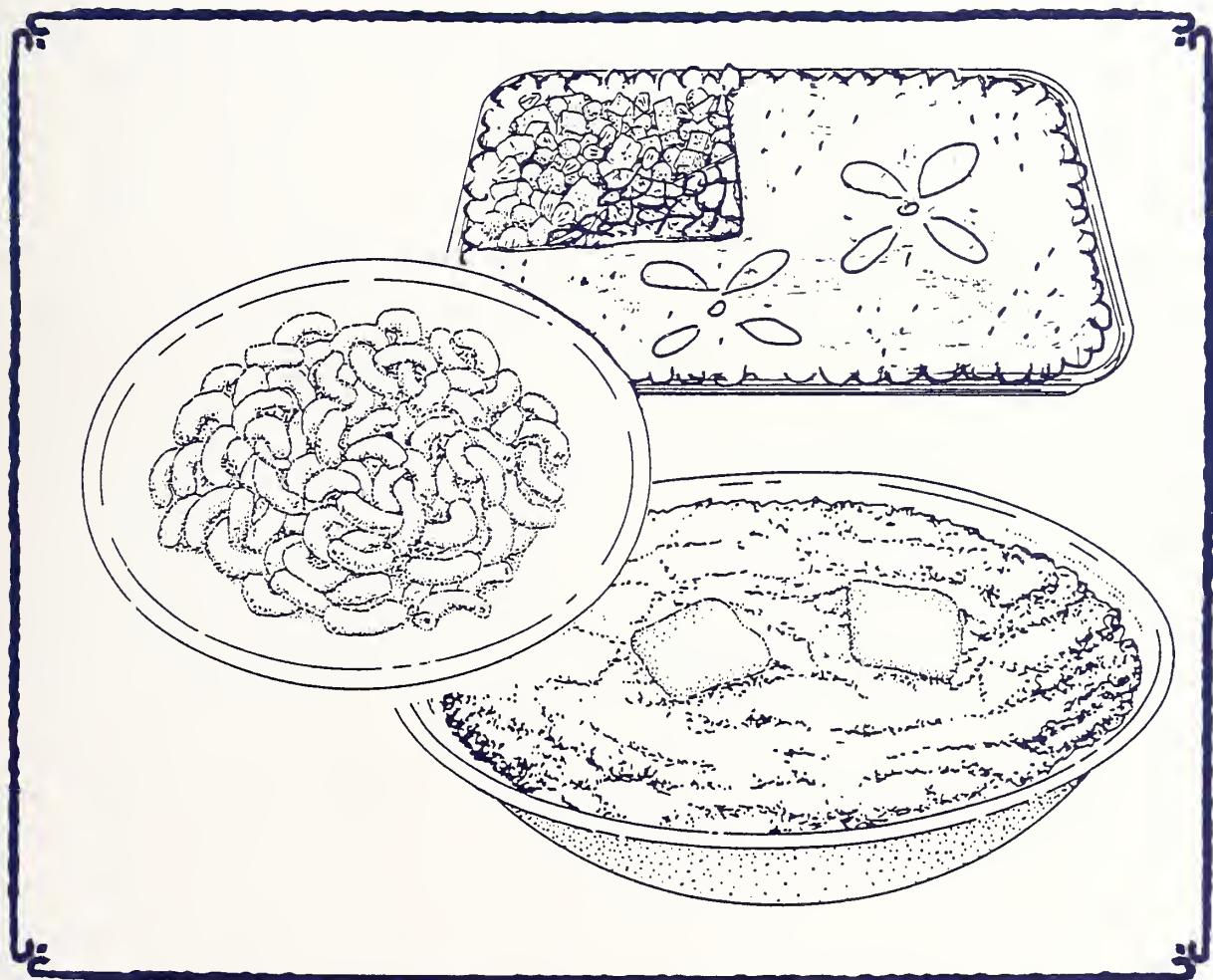
Pecan Chiffon Pie

1 cup pecans, toasted and coarsely chopped
1 cup brown sugar
1 1/2 cups water
4 tbsp. cornstarch
1/4 cup water
2/3 cup egg whites
1/4 cup white sugar
1 tsp. vanilla
1/2 tsp. salt
Crusts for 2 pies (may be graham)
Whipped topping or whipped cream

Prepare nuts and set aside to cool. Combine brown sugar and water; bring to a boil. Mix cornstarch and 1/4 cup water and stir (with a whisk) into boiling brown sugar mixture. Stir and cook until thick as pudding. Remove from heat. In a large bowl beat egg whites (at room temp.), salt until peaks form; add white sugar slowly. Reduce mixer to low speed and add syrup. Fold in nuts, salt and vanilla. Do not overmix. Pile into baked pie shells. This will keep covered in refrigerator for a week or more. To serve, add whipped topping and garnish with nuts or cookie crumbs as desired.

Miss Mildred D. Beaty

Casseroles



Matthew 25:35

*“...I was hungry and you gave me food,
I was thirsty and you gave me drink.”*

Easy Cheese Souffle

4 slices white bread
4 slices American cheese
2 eggs
3 cups milk

Grease dish. Place bread slices and cheese inside. Mix eggs and milk and pour over top. Let stand for 2 hours, then bake at 350 degrees for 25-30 minutes. Serve immediately.

Good for brunch or dinner.

Pam Allen (Mrs. John R.)

Quick Cheese Souffle

8 slices white bread, crusts removed
4 eggs, beaten
2 cups grated cheese
2 cups milk

Mix eggs, cheese and milk and set aside. Place bread in 9" x 13" greased casserole. Pour mixture over bread. Cover and refrigerate overnight (8 hours.) Bake at 350 degrees for 30 minutes. Check.

Elizabeth W. Tate

Broccoli Casserole

2 packages frozen chopped broccoli
2 eggs well beaten
1 stick butter
1/2 cup mayonnaise
1 can celery soup
1 cup sharp cheese
2 tbsp. chopped onion
Ritz Crackers, about 1 1/2 cups

Yield: 8 servings

Cook broccoli, drain and cool. Mix everything together and put in greased casserole dish. Top with crumbled Ritz Crackers and bake at 350 degrees for 1 hour.

Marian Moore (Mrs. H. Edward)

*Alexander Children's Center and Barium Springs
Home were started by the ladies of First and Second
Presbyterian Churches.*

Potato-Mushroom Casserole

8 medium potatoes
1/2 cup butter
2 medium onions, chopped
2 3-oz. cans mushroom slices, drained
(reserve liquid)
salt, pepper, milk for mashing potatoes
1 cup sour cream
paprika

The needlepoint on the pulpit chairs and the mats in the collection plates were done by a committee of women. Christian symbols are incorporated in the designs.

Yield: 10

Peel and boil potatoes. Heat butter in skillet, saute onions. Add drained mushrooms and saute 2 minutes. Remove onions and mushrooms, set aside, leaving butter in skillet. Whip potatoes, add mushroom liquid, milk and seasonings. Beat in the butter left in skillet. Spread a layer of potatoes in shallow baking dish, cover with layer of sauteed onions and mushrooms, then a layer of sour cream. Repeat; top layer should be potatoes. Brush top with melted butter, sprinkle with paprika and bake at 350 degrees for 20-30 minutes, or until lightly browned.

Phyllis Melton (Mrs. Burt)

Delicious Spinach Casserole

2 boxes chopped spinach,
cooked and drained
1 8-oz. package cream cheese
3/4 stick butter
2 tsp. chopped chives (optional)
2 tbsp. parmesan cheese
1/4 tsp. nutmeg
1/4 cup Pepperidge Farm bread crumbs

Melt cheese and butter in top of a double boiler. Mix this with remaining ingredients, except bread crumbs. Put bread crumbs on top. Bake at 350 degrees for 30 minutes.

Augusta Rose Robertson

Linguine

1 lb. package of Linguine
3 tomatoes (small to medium sized)
2 large green peppers
3 cucumbers
1 16-oz. bottle Italian Salad Dressing
(Kraft Low Calorie is excellent)
1 jar SALAD SUPREME
add onion to taste preference

Mix all ingredients with 1/2 of the Italian Salad Dressing and 1/2 of the Salad Supreme. Several hours later add the remainder of the Dressing and Salad Supreme. Warm, this makes a wonderful side dish. Cool, a luncheon entre.

Starr Hill Bennett (Mrs. Kevin)

Lasagna

1 lb. ground beef
1 1/2 tsp. salt
1 16-oz. can tomato sauce
1 6-oz. can tomato paste + 1 can water
dash oregano, dash onion salt
1 bay leaf
1 can drained and sliced mushrooms
10 oz. lasagna noodles
1 lb. creamy cottage cheese
1/2 cup grated parmesan cheese
2 beaten eggs
2 tsp. salt
1 lb. Mozzarella cheese, cut in slices

Brown meat slowly. Add next 7 ingredients and simmer for 30 minutes. Cook noodles in large amount of boiling water until tender. Drain and rinse. Combine remaining ingredients except mozzarella cheese. Layer noodles, sauce, creamy mixture and sliced mozzarella in 9" x 13" 2" baking dish. Sprinkle extra Parmesan over top. Bake at 375 degrees about 30 minutes. Let stand 10 minutes before cutting in squares. This may be assembled early and refrigerated, or frozen; however, cook an extra 15 minutes.

Mary Day (Mrs. H. Walter)

Red Beans and Rice

6 cups water to 1 lb. dry kidney beans
2 small ham hocks or
a leftover ham bone
1 lb. hot Italian sausage
lengths cut in small rounds
4 tbsp. butter
1 cup chopped green onions and tops
1/2 cup chopped onion
1/2 cup chopped bell pepper (a must)
2 toes minced garlic
salt & pepper to taste
6 to 8 cups cooked rice

Soak beans in water overnight. Drain water. Add more water to measure 4 cups above beans. Add ham hock or bone and bring to boil. In another skillet, brown vegetables in butter and add to beans. Then salt & pepper. Cook until tender - many hours. I cook it all day. Take a slotted spoon and dip out some beans and mash them with a fork and add back to the rest. This thickens the beans. Last add the sausage during the last hour of cooking time. Serve over hot rice with onions.

Bobbye Howell (Mrs. B. S., Jr.)

Shrimp and Artichoke Casserole

1 # 2 can artichoke hearts
3/4 to 1 lb. cooked shrimp, cleaned
1/4 lb. mushrooms, sliced
1 1/2 cups white sauce -
 4 tbsp. butter, 4 tbsp. flour
1 tbsp. Worcestershire sauce
1/4 cup dry sherry
1/4 cup grated Parmesan cheese
salt, pepper, paprika

Arrange artichoke hearts in buttered baking dish, spread shrimp over the artichokes. Add mushrooms to dish. Mix Worcestershire with sherry and cream sauce and pour into baking dish. Bake 30-40 minutes at 375 degrees. Serve hot garnished with parsley.

Elizabeth Lancaster

Goulash

2 lbs. dried pinto beans
12 onions thinly sliced
1/2 cup cooking oil
5 lbs. ground beef (rather lean)
3 1/2 tbsp. salt
4 tbsp. chili powder
Cayenne pepper - to taste
8 cups tomatoes
6 green peppers cut in strips
2 tbsp. cumin seed (crushed)

Yield: Serves 20 to 30 people

Wash and pick over beans - soak overnight. Cook them in water to cover 2-3 hours until tender but not mushy. Saute onions in shortening til limp. Add beef and cook til brown. Blend in salt, chili, cayenne and cumin. Add tomatoes and green peppers. Simmer all together 1 hour. Add the beans (drained) and reheat.

Note: Instead of the cayenne pepper I grind 1-2 chili peppers in a mortar. This may make it a bit hotter than a few dashes of cayenne.

Eunice P. Berg (Mrs. Earl)

The beautiful banners that are used on special occasions were hand made by Mrs. Ross Pennington (Mary). She and others have served as presidents of Presbyterian Hospital Auxiliary.

Chicken Supreme Casserole

2 cans green beans
(del Monte Blue Lake)
2-3 full chicken breasts
(if small, use more)
2 cans cream of chicken soup
1 cup Hellman's mayonnaise
1 can finely cut-up water chestnuts
4 tbsp. lemon juice (fresh)
1 1/2 cup shredded sharp cheese
1/2 lb. fresh mushrooms
1/2 onions grated
a little green pepper, chopped (for color)
a little celery, chopped (for color)
1/2 to 1 package sliced almonds

Yield: 10 to 12 servings

Boil chicken breasts; debone and cool. Combine soup, mayonnaise, water chestnuts, fresh lemon juice and 1 cup of shredded sharp cheese. Set aside. Slice mushrooms and saute. Set aside. Saute onion, green pepper and celery and add to soup mixture. Add chicken to mixture (cut up in large bite-size pieces.) In a large, oblong, greased casserole, line bottom with green beans. Add the sauteed mushrooms on top of green beans. Pour chicken mixture over this and sprinkle remainder of shredded sharp cheese on top. Saute the almonds and add to top of casserole the last 20 minutes of baking. Bake at 350 degrees for 1 hour (just to heat through.) This recipe can be made the day before serving and refrigerated overnight. Take out of refrigerator at least 1/2 hour before baking.

Jean J. Terrill

Quick Chicken-Rice Casserole

2 cups chopped cooked chicken
1 1/2 cups cooked rice
1 can cream of mushroom soup
1/4 cup chopped green pepper
1/2 soup can of milk
1/4 tsp. salt
1/8 tsp. pepper
1/2 tsp. parsley flakes

Yield: Serves 6

Mix all ingredients. Pour into a greased 2 quart baking dish. Bake at 350 degrees for 30 minutes.

Jane Coley (Mrs. William)

Cookies and Candy



Psalm 119:103

*“...How sweet are thy words unto my taste!
Yea, sweeter than honey to my mouth.”*

Brownies

1 cup sugar
2 eggs
2 squares unsweetened chocolate
1/3 cup butter
3/4 cup flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. vanilla
1/2 cup chopped nuts

Sift flour and baking powder. Melt butter and chocolate. Mix sugar and eggs, add chocolate mixture and whip. Add flour mixture, vanilla and nuts. Pour into greased pan. Bake at 325 degrees for 25 to 30 minutes.

Miss Janice Neel Poole

Brownies

4 eggs
2 cups sugar
1/4 lb. butter
5 tbsp. cocoa
1 cup sifted flour
1 cup nuts

Beat the egg yolks with the sugar. Melt the butter and mix with the cocoa. Add the flour and nuts, and ,lastly, the stiffly beaten egg whites. Bake about 10 minutes in a hot oven.

Mrs. Morgan B. Speir, Jr.
Permission of "Old North State Cook Book"

Chocolate Chip Blonde Brownies

2/3 cup margarine
2 cups brown sugar
2 eggs
2 cups sifted flour
1 tsp. baking powder
1 tsp. salt
1/4 tsp. baking soda
2 tsp. vanilla
1 cup chopped nuts
1 large package chocolate chips

Melt margarine and add to brown sugar. Mix well. Add slightly beaten eggs and vanilla. Add dry ingredients that have been sifted together. Add nuts. Spread in greased 13" x 9" pan. Sprinkle chocolate chips over top. Bake at 350 degrees 25 to 30 minutes. Cool and cut into squares.

Gibbs Ives (Mrs. H. B., III)

Dropped Fruit Cake Cookies

Yield: 200 cookies

1 stick butter
1 cup brown sugar
4 eggs
2 oz. brandy or bourbon
3 tsp. soda dissolved in 3 tbsp. milk
2 1/2 cups flour
1 lb. chopped dates
1 lb. chopped cherries
1 lb. chopped pineapple
1 lb. white raisins
3 cups chopped nuts
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice

Roll fruit in 1/2 cup flour. Put aside. Cream butter and sugar. Add 1 egg at a time, beating well after each. Add bourbon, milk with soda, spices and 2 cups flour. This batter is thick. Combine with fruit by hand. Drop by teaspoons onto well greased cookie sheet. Bake at 300 degrees for 20 minutes. Remove immediately and cool. These cookies freeze well.

Nancy G. James (Mrs. R. J.)

English Rolled Wafers

Yield: 4 dozen

1/2 cup molasses
1/2 cup butter
1 cup flour
2/3 cup sugar
1 tbsp. ginger
1 cup chopped nuts

Heat molasses to boiling point, add butter. Then slowly, stirring constantly, add flour, sifted with sugar, and ginger. Drop small portions from the tip of a spoon onto greased baking sheet two inches apart (12 at a time as they spread.) Bake at 300 degrees for 15 minutes. Cool slightly. Remove from pan and roll over handle of a wooden spoon. WORK FAST.

Irene McClintock Powers
(Mrs. Thomas B.)
Mother of Katharine MacNeill

The baptismal font was given by the children of the church in memory of Dr. Arnold DeWelles Miller.



Ginger Snaps

1 1/2 cup shortening (crisco)
2 cups sugar
1/2 cup light or dark molasses
2 eggs
4 1/2 cups flour
2 tsp. ginger
2 tsp. cinnamon
4 tsp. baking soda
1 tsp. powdered cloves
1/2 tsp. salt

Yield: 5 to 6 dozen cookies

Sift together flour, spices, salt and set aside. Cream shortening, sugar and eggs together. Add molasses to mixture and stir well. Add the flour and spice mixture to preceding mixture a little at a time and mix together well. Chill dough for 1 hour or more. Roll in small balls and dip tops in sugar. Bake for 12 minutes at 350 degrees until lightly browned. Let cookies set on cookie sheet for a few minutes before removing them. They will remain soft, but crisp.

Jean J. Terrill

Jelly Filled Cookies

4 cups flour
1/4 tsp. salt
2 sticks margarine
3/4 cup brown sugar
1 egg
1 tsp. vanilla
a favorite jelly: apple, raspberry, strawberry, etc.



Cream margarine, salt and sugar, then add egg, vanilla and flour. Refrigerate a few hours. Make small balls, flatten, and add the jelly in an indentation made in the middle. Bake at 350 degrees 12 to 15 minutes.

Mrs. John Herbert Howell
Grandmother of Rev. B. S. Howell, Jr.

“Monkey-Faced” Cookies

1/2 cup shortening
1 cup brown sugar
1/2 cup molasses
1/2 cup buttermilk
1 tsp. vinegar
2 1/2 cups flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp cinnamon

Mix thoroughly. Drop on ungreased cookie sheet. Put 3 raisins on each. Bake 10 to 12 minutes at 375 degrees.

Katharine MacNeill (Mrs. John C., Sr.)

Nanie's Jelly Cookies

1/2 lb. margarine (2 sticks)
1/2 cup white sugar
1/2 cup brown sugar
4 cups flour
1 egg
1 tsp. vanilla



Cream butter and sugar well, add egg, flour and vanilla. If too stiff to mix, add 1 or 2 tbsp. of ice water. Keep dough in refrigerator and use as needed. Roll thin, cut with cookie cutter and top with small tsp. jelly or whole pecan half.

This was a favorite of Mrs. Oldham's nieces and nephews - we always knew where to find them!

Mrs. J. M. Oldham

*Longtime member and
Aunt of Lydia Willard and Elinor Baker*

Oatmeal Cookies

1 cup shortening
1 cup brown sugar
2 eggs
1 cup flour
1/2 tsp. salt
1 tsp. cinnamon
2 cups oatmeal
1 cup raisins
1 tsp. vanilla
1 cup nuts
2 tbsp. water
1 tsp. soda



Sift together flour, salt and cinnamon. Mix with other ingredients. Drop by 1/2 teaspoons for each cookie on cookie sheet. Bake 12 to 15 minutes in 350 degree oven.

Mrs. H.C. Alexander

Mother of Dr. J. P. Alexander

Short Bread Squares

2 cups flour
1 cup butter
1/2 cup sugar

Sift flour and sugar. Cut in butter until completely mixed. Pat into 8" x 8" pan. Prick with fork in middle and edges. Bake at 275 to 300 degrees for 1 1/4 hours. Cut into squares.

Helen Welch (Mrs. Astor H.)

Skillet Cookies

2 tbsp. butter
1 cup confectioners sugar
1 cup chopped pecans
3 cups rice crispies
2 eggs
1 cup soft chopped dates



Melt butter in skillet. Mix eggs with sugar and dates, stir into butter. Cook over low heat until a little dropped on cold water forms a soft ball (5 to 8 minutes). Cool slightly. Add cereal with dates. Turn out and divide into 3 or 4 parts. Oil hands with salad oil and make into balls. Shape on squares of powdered paper. Roll up when cool. Chill and slice into 1/4" cookies.

Mrs. T. E. Patton
Mother of Becky Wood (Mrs. W. W.)

Hermits

3 cups flour
1 tsp. soda
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 cup chopped nuts
1 cup raisins
1 cup currants
1/2 cup butter
1 1/2 cup sifted brown sugar
2 tbsp. buttermilk
2 beaten eggs
grated orange peel

Yield: 5 dozen

Sift flour with dry ingredients. Sift 1/2 flour mixture over fruits and nuts. Cream butter and sugar. Add milk, eggs, remaining flour mixture, fruits and nuts. Drop from teaspoon on greased pan. Bake at 375 degrees for 10 to 15 minutes.

Margaret Graham (Mrs. Thomas P.)

Peg's Tea Cakes

2 cups flour
2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. vanilla
1 tsp. salt
1 stick butter
1 cup sugar
a little milk

Cream butter, add sugar. Add dry ingredients alternately with milk. Batter is very stiff. Roll thin and shapes. Bake at 325 degrees until turn brown.

Miss Margo Fesperman

Coconut Macaroons

1 stick margarine
1 cup sugar
1 egg
1 2-oz. package dried Idaho potatoes
1 6.25-oz. package White Lily biscuit mix
1 cup chopped pecans (toasted)
1 tsp. vanilla flavoring
2 tsp. coconut flavoring

Cream margarine and sugar. Add egg and beat until light and fluffy. Stir in dried potatoes. Then stir in biscuit mix, pecans and flavoring. Drop on greased cookie sheet, using a small spoon. Bake at 350 degrees for 10 to 12 minutes.

Marian Moore (Mrs. H. E.)

Orange Crisps

grated rind of 2 oranges
2 sticks butter
1 cup white sugar
1 loaf very thin sliced Pepperidge Farm white bread

Yield: 72 pieces

Put orange rind, butter and sugar in saucepan and heat until butter is melted and blended with sugar. Remove crusts from bread. Spread each slice with butter mixture. Cut lengthwise into 3 finger length pieces. Place pieces on cookie sheet and bake in 250 degrees oven for 1 hour. Allow to cool.

Ruth Bendel

Buttermilk Pralines

3 cups sugar
1 cup buttermilk
1 tsp. soda
2 tbsp. butter
2 cups pecans
1 tsp. vanilla

Place sugar, buttermilk, soda and butter in a large pot and cook over medium heat, stirring occasionally until it forms a soft ball in cold water or reaches soft boil stage on a candy thermometer. Remove from heat. Add nuts and vanilla and stir briskly until the candy will drop. Drop on a cookie sheet or foil. Work fast, the candy hardens quickly.

Susan Kelly (Mrs. Luther, Jr.)

Date Bars

2 cups brown sugar
2 cups flour
4 eggs
2 tsp. baking powder
1 package dates (little less than 1 lb.)
1/2 tsp. vanilla
1 cup nuts (pecans)
1/4 tsp. cinnamon
1/4 tsp. cloves (ground)
2 tbsp. melted butter

Mix as for cake. Spread in shallow biscuit pans and bake in moderate oven (375 degrees) about 20 minutes. Cut in squares.

Mrs. J. M. Oldham

*Aunt of Lydia Willard & Elinor Baker
Permission of "Old North State Cook Book"*



Two oak trees were planted in the church yard in 1919 in memory of Dr. David H. Rolston and Mack DeArmon who died during World War I.

Chocolate Cherry Bars

1 package Pillsbury Fudge Cake Mix
1 can (21 oz.) cherry pie filling
1 tsp. almond extract
2 eggs, beaten

Preheat oven to 350 degrees. Using solid shortening or margarine, grease and flour a 15" x 10" jelly roll pan. In a large bowl, combine all ingredients. Stir by hand until well blended. Pour into prepared pan and bake 20 to 30 minutes or until a toothpick inserted in center comes out clean. Cool. Prepare frosting.

Frosting:

1 cup sugar
5 tbsp. butter or margarine
1/3 cup milk
1 package (6 oz.) semi sweet chocolate bits

Frosting:

In small saucepan combine sugar, milk and butter. Boil stirring constantly one minute. Remove from heat and stir in chocolate bits until smooth. Pour over bars. Pour while very hot or it will thicken too quickly.

Mildred Speir (Mrs. N. G.)

Lemon Bars

1/2 cup butter
1 cup flour
1/4 cup powdered sugar
2 eggs
1 cup sugar
1/2 tsp. baking powder
2 tbsp. flour
2 tbsp. lemon juice
grated rind of 1 lemon

Mix butter, 1 cup flour and powdered sugar and pat into 7" x 11" pan/ Bake 15 minutes at 350 degrees until slightly brown. Beat eggs by hand and mix with sugar, baking powder, flour and lemon juice. Pour over baked crust. Sprinkle grated lemon rind over top. Bake 25 minutes at 350 degrees.

Icing:

1/4 cup powdered sugar
2 tbsp. lemon juice

Icing:

Mix sugar and lemon juice and pour over baked ingredients while hot. Cool before cutting into bars.

Helen Field (Mrs. R. H.)

9 Till 5 Bars

Dough:

1 package cake mix (any flavor)
1 egg
1 stick margarine (melted)

Grease and flour 9" x 13" pan. Make dough and spread into pan. Mix and pour the sugar, cream cheese, eggs and vanilla over the dough mixture. Bake at 350 degrees for 40 minutes. Cool and then cut into bars.

Other Ingredients:

1 box powdered sugar
1 8-oz. package cream cheese
2 eggs
1 tsp. vanilla

Nan Cherry (Mrs. William)

Coconut Balls

Yield: 40 balls

1/2 cup frozen orange juice
3/4 cup coconut
3 cups Vanilla Wafer crumbs
1/2 cup crushed pecans

Mix orange juice, coconut, wafer crumbs and pecans; form into walnut size balls. Roll in 3/4 cup powdered sugar

Sarah Nantz (Mrs. J. R.)

Date Nut Balls

1 cup sugar
1/4 lb. margarine (1 stick)
1 egg, beaten
1 tsp. vanilla
1 small package dates
3 cups Rice Krispies
1 cup chopped nuts

Cream sugar and margarine. Add dates and egg. Put in heavy skillet and heat for about 10 minutes on low heat until it forms a soft paste. Add nuts and vanilla. Pour over Rice Krispies. Mix well. When cool, form into small balls and roll between hands into small round balls. Roll in powdered sugar.

Kate Gilreath (Mrs. Morgan)

Nutty Fingers

1 stick (1/4 lb.) butter
5 tbsp. powdered sugar
2 cups flour
2 tbsp. ice water
1 tbsp. vanilla
1 cup chopped nuts

Cream together butter and sugar; add flour, ice water, vanilla and chopped nuts. Keep in refrigerator until ready to use, then cut off as much as needed. Shape like fingers. Cook in slow oven.

Mrs. Mabel Ardrey Stewart

Mother of Lydia Willard

Permission of "Old North State Cook Book"



Chocolate Fudge

2 squares unsweetened chocolate
2 cups sugar
1 cup milk
1 tsp. vanilla
1/2 cup chopped pecans
6 tbsp. butter

Cook chocolate, sugar and milk over medium heat until soft ball stage, 238 degrees. Remove from heat and add butter and vanilla. Beat until mixture begins to thicken. Add pecans and pour into 8" x 8" buttered pan.

Mrs. Mary King Stewart

Iced Chocolate Fingers

2 sticks margarine
(or butter or 1 of each)
4 squares unsweetened chocolate
4 eggs
2 cups sugar
1 cup sifted flour
2 tsp. vanilla
1/2 tsp. salt

Icing:

1/2 cup butter or margarine
3 cups powdered sugar
2 to 4 tbsp. milk
1 tsp. vanilla

Dribble Topping:

2 tbsp. butter melted with
1 square unsweetened chocolate

Yield: 50 to 60 fingers

Melt margarine and chocolate. Mix with eggs, sugar, flour, vanilla and salt. Bake at 350 degrees in jelly-roll pan. Cool, spread with icing and dribble with topping. Cut when cold and freeze in wax paper.

Evelyn Spratt (Mrs. E. O. F.)

The lovely azalea garden was planted in memory of Margaret Miles McMillan (Margie) by members of her family.

Surprise Candy

1 block white chocolate, about 8 oz.
(blocks come in different sizes)
1/2 cup peanut butter
1 cup cheerios
1 cup peanuts

Melt chocolate in double boiler. Stir in other ingredients. Pour in lightly greased pan. When cool, break in pieces.

Katharine MacNeill (Mrs. John C. Sr.)

Candied Grapefruit Peel

2 1/2 cups grapefruit peel
2 cups sugar
1/2 cup water

Take out inner skin and sections from thick-skin grapefruit and cut into strips. Cover with cold water and boil 15 minutes. Do this three times. Drain after each cooking. Bring sugar and water to boil. Add peel and boil slowly to 230 degrees on candy thermometer. Drain and roll in granulated sugar. Spread to dry.

Mary Dunkin (Mrs. W. W.)

Desserts



Luke 15:23
“...and let us eat, and be merry.”

Persimmon Pudding

3 cups persimmon pulp
1 large sweet potato or 1 1/2 cups
grated
1 1/2 cups sugar
2 eggs well beaten
1 stick butter or margarine, melted
2 cups all-purpose flour
1 tsp. vanilla
1 tsp. cinnamon
1 1/2 cups coconut
1/2 cup milk

Yield 8 Servings

Wash and cap persimmons. Puree
persimmons in a blender, food
processor, or sieve to yield pulp. Grate
sweet potato. Mix pulp and potato
together. Add beaten eggs and sugar,
mix well. Mix in dry ingredients. Add
milk, butter, and vanilla. Mix well. Pour
into a 9" x 9" baking dish. Bake at 325
degrees for about 50 minutes or until
firm. Serve plain or with whipped cream.

Elizabeth Wilkinson (Mrs. Odis)

Lemon Freeze

3 eggs, separated
1/2 cup sugar
5 T. lemon juice
1 cup heavy cream
Vanilla Wafers

Yield 6 Servings

Cook 3 egg yolks, sugar and lemon
juice in double boiler until thick. Take off
at once and add cream, not whipped.
Beat 3 egg whites and fold into lemon
mixture.

Line ice tray with crushed Vanilla
Wafers. Pour mixture in and cover with
crushed wafers.

Murl McClintock (Mrs. W. B.)
Grandmother of: James W. Huntley, Jr.



Baked Apples

6 medium apples, peeled, cored and
halved
12 tbs sugar
dash nutmeg
Juice of 1 lemon
1 1/2 cups water
Red food coloring

Place apples in large pyrex dish cut side
down. Sprinkle with sugar and nutmeg.
Pour over lemon juice and water. Bake
at 350 degrees until tender and a little
brown. Add a little red food coloring if
desired.

Pat Triol (Mrs. Frank)



Charlotte Russe

1 teaspoon Knox gelatin
(dissolved in a little water)
1 pint cream
Chopped English walnuts
Angel food cake
Damson preserves, or plum jelly
Vanilla
Sugar to taste

Line bowl with the cake, cut in slices (about 1/2 inch thick). Spread over this the preserves, or jelly, and nuts. Add whipped cream, sweeten to taste; add vanilla and gelatin. Pour at once over cake. Allow 2 hours to congeal.

Mrs Ernest Bohannon, Jr.
Permission of "Old North State Cook Book"

Golden Apples

8 apples
2 cups sugar
2 1/2 cups water
1 lemon (juice and rind)
1 orange (juice and rind)



Put the sugar and water into the pan and boil until the mixture threads from a spoon. Grate the rind of the orange and the lemon, and add it, along with the juice, to the boiling mixture. Peel the apples and quarter them. Drop them into the syrup and leave them to cook until they become clear. Allow them to cool and serve them with thin cream.

Mrs. J. A. Fore
Former Historian of the Church
Permission of "Old North State Cook Book"

Dr. Will Alexander's Favorite Almond Macaroon Ice Cream

Make a custard sauce of:
1 1/2 cups sweet milk
3/4 cup sugar,
1/8 tsp. salt
3 beaten egg yolks



Soak 12 almond macaroons in 1/2 cup Sherry. Add this and 1 pint of heavy cream to custard and freeze. Makes 2 quarts.

Vard Howell (Mrs. B. S., Sr.)

Lemon Cups

1 cup sugar
2 tbs butter, softened
3 eggs, separated
1 1/2 cups milk
Juice of one lemon
Rind of one lemon
Pinch salt
4 tbs flour



Cream butter, add sugar, flour, salt, lemon juice and rind. Beat egg yolks and milk together. Pour butter mixture onto egg yolks and milk stirring well. Fold in egg whites beaten stiff. Pour into heat-proof cups set in pan of water. Bake 45 minutes in moderate oven. When baked, each cup will contain custard in the bottom with sponge cake on top. Chill and serve.

Annie Lee Holmes Brown (1898-1958)
(*Mother of William and Robert Brown*)

Alyce's Cheese Blintzes

1 king size loaf Sunbeam thin sliced white bread (20-24 slices)
1 8 oz. pkg. cream cheese, softened
1 egg yolk (large) beaten
1/4 cup sugar

Topping: 1 1/2 sticks melted butter
(or margarine)
2 cups sugar

Cream together the cream cheese, egg yolk and 1/4 cup sugar. Remove all crusts from bread slices. Roll out each piece of bread with a rolling pin. Spread each slice with the cheese mixture and then roll each into a log. Dip each log quickly into melted butter and then roll quickly in the 2 cups sugar and butter.

Place rolls on ungreased cookie sheet, seam sides down. Freeze long enough to cut (cutting here refers to dividing each roll into 4 equal pieces if serving for a tea) I do not cut mine at all, freezing only long enough to "set" Bake in slow 350 degree oven for 15 to 20 min. or less, only until lightly browned on bottoms. Serve warm or cold.

Cille Caddell (Mrs. James B., Jr.)

Blackberry Cobbler

4 cups washed whole blackberries
2 Tbsp. cornstarch
1 - 1 1/2 cups sugar
1/2 tsp. cinnamon
2 Tbsp. butter
Juice of 1 lemon
zest of 1 lemon

Biscuit topping

1 1/2 cups biscuit mix
1 egg
1/2 cup cream or evaporated milk
2 Tbsp. melted butter
Zest of 1 lemon
1/4 tsp. mace or nutmeg
1 Tbsp. sugar

Yield 6 - 8 Servings

Combine cornstarch, sugar and cinnamon. Add to washed berries. Stir well. Heat slowly until sugar is dissolved. Cook over low heat until berries thicken. Add lemon juice and zest. Dot with butter. Spread biscuit topping. (see recipe below)

Beat egg with cream. Add biscuit mix. Add butter, lemon and mace or nutmeg. Spread batter evenly over warm berries. Sprinkle sugar on top. Bake at 400 degree oven for about 30 minutes or until brown. Top with ice cream, whipped cream or hard sauce for a real treat.

Patricia Cox

Boiled Custard

5 cups milk
5 eggs
3/4 cup sugar
1/4 tsp lemon extract
1/2 tsp vanilla extract

Yield 1 1/2 quarts

Put milk in double boiler. Add sugar. Beat eggs until just mixed. Add to milk. Keep water in boiler on simmer while stirring. When mixture sheets from spoon, add flavorings. Strain into container and refrigerate.

Marty Clark

The church library was started in 1856 with a gift of \$105. The present library was opened in 1973 and dedicated to Mary Brevard Alexander.

Apricot Casserole

3 cups Apricot halves (drained)
16 oz. cans
1 1/2 cups light brown sugar
1/2 box Ritz crackers
1 1/2 sticks butter

Yield 12 Servings

Grease 2 quart casserole. Make layer of apricots and cover with half of sugar. Crumble Ritz crackers in large pieces and place one half over top of mixture. Top with one half of butter cut into thin slices. Repeat, Making second layer. Bake 45 minutes to 1 hour at 350 degrees.

Virginia Horn (Mrs. Carl, Jr.)

Black/White Brownies

12 oz mini morsels chocolate chips
1/2 cup sugar
1/4 cup softened butter
2 eggs
1 tsp vanilla
1/2 tsp salt
2/3 cup flour

Cheesecake topping:
8 oz softened cream cheese
1/2 cup sugar
2 tbs softened butter
2 eggs
2 tbs milk
1 tbs flour
1/2 tsp almond extract

Yield 16 Brownies

Brownie base:
Preheat oven to 350 degrees. Melt over hot (not boiling) water, 1 1/4 cups mini morsels; stir until smooth. Set aside. In large bowl, combine sugar and butter; beat until creamy. Add eggs, vanilla extract and salt; mix well. Add melted chocolate and flour; mix well. Spread into foil-lined 9 inch square baking pan.

Cheesecake topping:
In small bowl, combine cream cheese, sugar and butter; beat until creamy. Add eggs, milk, flour and almond extract; beat well. Stir in remaining 3/4 cup mini morsels. Pour over brownie base. Bake for 40 to 45 minutes. Cool completely; cut into 2 1/4 inch squares.

Garrell Keesler (Mrs. Lenoir C., Jr.)
Served at Jane Fobel's farewell staff luncheon

Easy Home Made Chocolate Ice Cream

1 can Eagle Brand Sweetened Condensed Milk
2/3 cup Hershey's Syrup
1 pkg. Dream Whip, whipped

Yield 1 1/2 quarts

Stir together milk and syrup. Fold in Dream Whip. Freeze 6 hours. Makes 1 1/2 quarts.

Marty Clark

Baked Apples

6-8 Granny Smith or other crisp apples, peeled, cored and quartered

Spread apples in large baking dish which has been lightly buttered. Dot generously with butter or margarine and sugar. Sprinkle with lemon juice and cinnamon. Add hot water to almost cover the apples. Bake at 350 degrees for an hour or more, basting with juice often.

Emily Ligon, (Mrs. S. Cater)

Chocolate Torte

1 frozen pound cake (about 10 oz) partially thawed
2 pkg (4 oz each) German's sweet chocolate
1/4 cup strong coffee
1 1/2 cups heavy cream (2 small cartons)
1/4 cup chopped pecans (optional)

Cut cake lengthwise into 6 layers. Melt chocolate in coffee over low heat. Cool. Whip cream. Fold whipped cream in cooled chocolate mixture (add the chopped pecans to chocolate mixture - if desired). Fill and frost cake layers covering top and sides. Top with chocolate shavings and additional chopped pecans, if desired. Chill several hours before serving. Slice and enjoy.

Linda C. Roberts (Mrs. George M.)

Chocolate Fudge Sauce

1 5 1/2 oz can evaporated milk
1/2 cup sugar
1 oz unsweetened chocolate
2 tbs butter

In double boiler over medium heat, stir together evaporated milk and sugar. Add chocolate and butter and cook until thick, about 20 minutes. Use as a topping on ice cream.

Mary Virginia Powers (Mrs. Charles L.)

Dirt

2 small packages instant vanilla pudding
3 cups milk
8 oz cream cheese (softened)
8 oz Cool Whip
1 cup powdered sugar
1 1/4 lbs oreo (crushed)

Combine pudding and milk. Set aside. Beat and fold into pudding, cream cheese, Cool Whip and sugar. Spread 1/2 cookie crumbs into 9 x 13 inch pan. Layer pudding mix. Top with remaining cookies.

English Ray

Frozen Cup Cakes

(Can also be used as a salad)

1 can Thank-you cherry pie filling
1 can Borden's condensed milk
1 small can crushed pineapple (juice and all)
1 large carton Cool Whip
1 cup chopped nuts
2 cups miniature marshmallows

Yield: 2 dozen

Mix all together. Put in cake papers and in freezer in cup cake tins. Can add two bananas chopped.

Ruth Topping (Mrs. Leonard)

Johnsie's Cream Cheese Fruit Pie

Into 2 baked pie shells (or graham cracker crusts)
8 oz pkg softened light cream cheese

Yield 2 pies

Stir until thick: 4 tbsp Jello of flavor of fruit you are using, 1 cup of water, 3 tbsp cornstarch or flour, and spread over first layer. Top with fresh berries, peaches, or a mixture of your choice. Chill and enjoy.

Johnsie McGill (Mrs. Neil)

Peach Delight

1 box yellow cake mix (with pudding best)
1 1/2 sticks margarine, room temperature
1 large can sliced peaches
1/2 cup sugar
1 tsp cinnamon
3 egg yolks, beaten
1 16 oz carton sour cream

Yield 10 Servings

Put cake mix into a bowl. Add softened margarine; mix well. Press into the bottom of a 9 x 13 pan. Drain the peach slices and arrange evenly atop crumb mixture. Mix the sugar and cinnamon and sprinkle evenly on top of peaches. Add sour cream to the beaten egg yolks; pour over peaches. Bake at 325 degrees for 40-45 minutes. (This recipe from Cooking With Class and you will make it over and over again!)

Cille Cadell (Mrs. James B. Jr.)

Uncooked Banana Pudding

2 boxes vanilla wafers
1 family size instant vanilla pudding
1 large cool whip
Bananas

Dip wafers in milk. Mix cool whip with instant pudding. Layer bananas, wafers and cool whip until 9 x 13 casserole is full. Better 2nd day.

Johnsie McGill (Mrs. Neil)

Russian Cream

1 cup milk
3/4 cups sugar
1 envelope gelatin
1/2 cup cold water
1/4 tsp salt (optional)
1 cup sour cream; slightly beaten
1/2 tsp vanilla
crushed fruit

Yield: 4 to 6 servings

Heat milk and sugar in double boiler. Soak gelatin in cold water and add: milk mixture and salt if desired. Cool slightly. Fold in sour cream and vanilla. Chill in dessert cups. Serve with crushed fruit.

Betty Graham (Mrs. James E., Jr.)

Strawberry Ice Cream (Refrigerator)

3/4 Quart fresh strawberries
1 cup sugar
1/2 pint whipping cream

Crush berries well, add 1/2 cup sugar. Whip cream, add other, 1/2 cup sugar until stiff. Fold all together and put in refrigerator tray and set in freezer. Stir once or twice while freezing.

Mrs. J. M. Oldham

*President: Women of the Church 1937-39.
Aunt of Lydia Willard and Elinor Baker*



*A part of the old Sunday School building was
remodeled into the Orr Memorial Chapel.*

Meats, Poultry and Seafood



Acts 2:46

“...did eat their meat with gladness and singleness of heart.”

Stir-Fry Chicken

2 whole chicken breasts, skinned and boned
2 T oil
1 medium green or red pepper, cut into one inch squares
1/2 cup thinly sliced carrots
1 cup chopped broccoli
1 clove, garlic, minced
1/4 tsp ground ginger
1 beef bouillon cube
1 cup boiling water
1 T brown sugar
1 T soy sauce
2 tsp vinegar
1 T cornstarch, dissolved in 2 T water
Cooked rice

Yield 4 servings

Cut chicken into bite size strips. Heat oil in wok or large skillet. Saute chicken, green pepper, carrots, broccoli, garlic and ginger until vegetables are tender and meat is done, about 5 minutes, stirring constantly. Dissolve bouillon in boiling water. Stir brown sugar, soy sauce and vinegar into the bouillon. Add mixture to pan. Continue cooking and stirring until mixture is hot. Add dissolved cornstarch. Toss quickly until thickened. Serve over hot rice.

Jane Coley (Mrs. William)

Smokey Beef Strips

1 1/2 lbs beef round steak
Cut in 1/8 - 3/8 strips, 2" long
Put in zip lock bag with:

1/4 c soy sauce
1 tsp grated ginger
1/2 T brown sugar
1 tsp liquid smoke
1 tsp sesame oil
1 T Hoisin sauce
2 cloves crushed garlic
2 onions, chopped

Yield: Serves 4

Marinate 30 min. Broil until lightly browned. Serve with brown rice.

Joan Yee

Dr. Charles E. S. Kraemer was minister from 1945-1953. He then served as president of PSCE in Richmond, Va. In 1973, he was elected Moderator of the General Assembly. In 1980 he was named Pastor Emeritus of First Presbyterian.

Creamy Baked Chicken Breasts

4 whole chicken breasts, split, skinned and boned
8 (4 by 4) slices of Swiss cheese
1 10 3/4 oz can cream of chicken soup, undiluted
1/4 cup dry white wine
1 cup herb-seasoned stuffing mix, crushed
1/4 cup butter or margarine, melted

Yield 8 servings.

Arrange chicken in a lightly greased 13 x 9 x 2 baking dish, top with cheese slices. Combine soup and wine, stirring well. Spoon sauce evenly over chicken, and sprinkle with stuffing mix. Drizzle butter over crumbs. Bake at 350 degrees for 45 to 55 min. Bake uncovered.

Betty Wilson (Mrs. Allen)

Light & Zesty Chicken 'N Rice

4 chicken breasts (halved)
1/3 cup bottled Italian salad dressing
2/3 cup rice
1 bag (16 oz) mixed frozen broccoli, carrots, water chestnuts & red pepper
1 can (2.8 oz) Durkee French Fried Onion
1 3/4 cups chicken bouillon
1/2 tsp Durkee Italian Seasoning

Place chicken breasts in 8 x 12 baking dish. Pour salad dressing over same. Bake uncovered at 400 degrees for 20 minutes. Place rice, vegetables and 1/2 fried onions around and under breast. Combine bouillon and Italian seasoning. Pour over chicken and vegetables. Bake uncovered 25 min. Top with remaining onions; bake 2 - 3 min. longer. Let stand 5 minutes before serving.

Elizabeth S. Williams (Mrs. John H.)

Oven Stew

2 lbs stew beef
1 onion chopped
6 carrots cut in chunks
3 or 4 stalks celery, sliced
1 pint tomato juice
2 or 3 small potatoes
2 tbls sugar
3 tbls tapioca
1 pkg frozen peas

Cook 4 hours at 275 degrees in covered pan. Last 30 minutes add frozen peas.

Ruth Bendel (Mrs. William R.)

Baked Chicken

1 fryer, cut up
1 cup rice
1 can mushroom soup
1/2 can water
1 cup orange juice
1 cup white wine
Lipton onion soup

Pour 1 cup of rice in pan. Mix 1 can of mushroom soup, 1/2 can water, 1 cup orange juice, 1 cup white wine. Dip chicken in liquid mixture and place on top of rice. Pour remaining liquid over chicken. Sprinkle Lipton's onion soup mixture over chicken. Bake 2 hours at 350 degrees.

Elizabeth (Lib) Wall (Mrs. Mial)

Braised Short Ribs of Beef

3 tbsp flour
2 tsp salt
Fresh ground black pepper
1/4 tsp powdered rosemary
3 lbs short ribs
3 tbs bacon drippings
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup boiling beef broth

Flour and season the short ribs. Brown them in the drippings along with onions and celery. Add broth. Cover and bake 300 degrees for 2 1/2 hours.

Woody Clark (Mrs. Julian J., Jr.)

Barbecued Shrimp

4 pounds shrimp with heads
2 sticks butter (real butter)
1/4 cup olive oil
2 tbsp salt
1 clove garlic
1/2 tsp rosemary
1/2 tsp dill weed
Several slices of lemon
1 1/2 tsp Worcestershire sauce
2 tbsp black pepper

Melt butter. Add olive oil and all remaining spices. Put shrimp in a long shallow pan. Pour sauce over shrimp. Bake 20 minutes at 350 degrees. Flip shrimp. Bake 15 minutes or until done.

Mr. John Barry

Beef Stroganoff

2 lbs round steak or sirloin tip roast
1 cup onions, chopped
1 cup mushrooms
1 1/2 sticks margarine
Flour
2 cans beef bouillon
1/2 cup chili sauce
1/2 pt sour cream

Yield: Serves 6

Cut 2 lbs round steak or sirloin tip roast into thin strips 2" long. Marinate or sprinkle with tenderizer for an hour. Brown 1 cup onions in 1 stick butter or margarine. Remove from skillet and brown 1 cup mushrooms, adding more butter. Remove mushrooms. Brown meat that has been rolled in flour. When thoroughly browned, add 2 cans beef bouillon and onions and simmer for 1 hour or until meat is tender. Just before serving add 1/2 cup chili sauce, 1/2 pint sour cream and mushrooms. Season to taste. Serve with fluffy rice.

Mrs. Carolyn Good

Brunswick Stew

1 5 lb hen
4 inch square salt pork
4 med. Irish potatoes
1 qt cut-up tomatoes
1 qt shelled small lima beans
1 doz ears corn, taken off cob
2 sticks oleo
1 cup flour
5 chopped bermuda onions
salt/pepper to taste

Cook hen in water to cover, saving 3 pints of liquid. Debone and cut up chicken. Return to broth and add limas, potatoes and onions. Chop and add pork and rest. Stir carefully, burns easily. Cook until all vegetables are cooked.

Vard Howell (Mrs. B. S.)

Beef Tips

2 lbs beef stew, cut in little pieces
1 can cream of mushroom soup
1 envelope Lipton's Onion Soup mix
1/8 tsp garlic
1 1/2 tbsp wine, vinegar or lemon juice
1/2 cup water

Mix in 1 3/4 qt casserole dish. Cover and bake 2-3 hours at 325 degrees. Serve over rice or noodles. Can be prepared ahead and warmed to serve.

Mary Day (Mrs. H. Walter)

Cold Chicken and Spaghetti

4 chicken breasts
4 c water
1 t salt
1/4 t poultry seasoning
1 onion quartered
1 stalk celery, chopped

1/2 lb mushrooms, sliced
1 T lemon juice
Sprinkle mushrooms with lemon juice and set aside
6 oz thin spaghetti
4 T olive oil
2 T white wine vinegar
1/2 t Dijon mustard
1/2 c chopped green onion tops
1/2 c chopped celery
1/2 c mayonnaise
1/8 t cayenne
1/4 t black pepper
1 t salt
1/4 t paprika

Yield 4 Servings

Place all in large pot and simmer 45 minutes or until tender. When done, remove skin and bones, dice meat. Refrigerate 1 hour to cool.

Sprinkle mushrooms with lemon juice and set aside
Boil spaghetti until tender. Drain and run under cold water. In small bowl combine olive oil, vinegar, mustard, and beat with whisk until well blended. Put spaghetti in 3 qt bowl. Pour oil mixture over spaghetti and toss well. Drain pasta once more. Combine chicken, mushrooms, green onions, celery and mayonnaise in same 3 qt bowl. Mix well. Add pasta, salt, cayenne and black pepper. Toss well. Sprinkle with paprika. Refrigerate 4-6 hours before serving. Serve cold.

Anne Flint (Mrs. Henry W.)

Chicken Pot Pie

1 medium chicken
2 chicken flavored bouillon cubes
1 1/2 cups hot water
1 can cream of mushroom soup
1/2 tsp salt
1/2 tsp pepper
1 stick margarine, divided in half and melted
1 cup Bisquick
1 cup milk

Cook pick and cut up chicken. Dissolve bouillon cubes in hot water. Mix bouillon, soup and 1/2 stick melted margarine, salt and pepper. Put chicken in 9 x 13 dish, pour soup mixture over chicken. Mix Bisquick, milk and 1/2 stick melted margarine and pour over chicken. Bake 45 minutes at 350 degrees.

Martha Caddell (Mrs. Stephen W.)

Creamed Salmon

1 can salmon, boned and picked fine
4 eggs
1/4 lb butter
1 tblsp bread crumbs
1 tsp mustard
Red pepper
Juice of 1 lemon
1 cup rich milk



Beat the eggs well together with the mustard, red pepper, lemon juice, butter and bread crumbs. Add to salmon. Add the milk just before baking. Cook in ramekins or in baking dish.

Mrs. J.H. Carson

Permission of "Old North State Cook Book"

Chicken and Mushrooms with Creamed Sherry Sauce

2 1/2 to 3 pounds chicken parts or 1 1/2 pound deboned chicken
Salt and pepper to taste
2 T dry Italian dressing mix
1 can mushroom soup
6 oz cream cheese, cubed
1/2 c dry sherry
1 small onion, chopped
1 c chopped mushrooms

Yield 4 - 6 Servings

Sprinkle chicken with salt, pepper and dressing mix. Cook in crock pot for 5 to 6 hours. An hour before serving, mix soup, cream cheese, sherry and onion in saucepan. Cook and stir until smooth. Spoon over chicken and add mushrooms. Cover and cook at least 30 minutes or until ready to serve. Serve with rice or noodles.

Melissa Dann (Mrs. Bruce)

The silver offering plates were given in 1920 by Mrs. W. H. Porcher and Mr. E. D. Latta, Jr. in memory of their mother, Mrs. Edward Dilworth Latta, a longtime member of the church.

Chicken/Sausage Casserole

1 stewing chicken
1 pkg (6 oz) long grain and wild rice mix
Chicken broth
1/2 lb bulk hot sausage
2 medium onions, chopped
2 cans (10 oz mushroom soup)
Buttered crumbs

Yield 12 Servings

Cook chicken and dice meat. Reserve broth. Cook rice according to package directions, but use chicken broth instead of water. Cook sausage, breaking it up as it cooks. Pour off all but 3 tablespoons fat. Brown onions in sausage drippings. Mix together - put in casserole. Top with buttered crumbs. Bake 350 degrees - 30 minutes

Nancy G. James (Mrs. Robert J.)

Crabmeat Casserole

1 lb fresh crabmeat (claw) or
2 cans crabmeat
1 cup Pepperidge Farm Bread Stuffing
1/2 cup milk
1/2 cup minced onion
1/2 cup minced green pepper
1/2 cup minced celery
Worcestershire sauce
Tabasco sauce
2 Tbsp mustard
1/2 cup mayonnaise

Mix ingredients. Pour into greased casserole. Bake at 400 degrees for 30 minutes.

Nancy Sloan Neal (Mrs. J. E. Neal)

Sister of Mary Virginia Powers

Chicken Pie

4 chicken breasts, cooked and cubed
1 can Veg-all drained
1 cup chicken broth
1 can cream of chicken soup
1 small can chopped mushrooms - drained
1 stick butter or margarine, melted

Yield 5 - 6 Servings

Mix together and pour into 13 x 9 greased pan or baking dish. Mix 1 cup Bisquick and 1 cup milk, pour over chicken mixture and bake uncovered at 350 degrees for 1 hour.

Helen Smith (Mrs. Edward M.)

Lasagna

1 lb ground beef (lean)
1 lb mild Italian sausage (cut up, skin, fry and drain)
3/4 cup chopped onion
2 cloves garlic (remove after browning)
2 tbsls olive oil
1 can crushed tomatoes (1 lb)
2 cans (6 oz each) tomato paste
2 cans (6 oz each) water
1 can tomatoes (1 lb) (cut them up)
1 - 2 tbsls chopped parsley
2 tsp salt
2 tsp sugar
1 - 2 carrots, finely shredded
1/2 tsp pepper
1/2 tsp basil
1/2 tsp oregano
1 bay leaf
1/4 cup grated Romano or Parmesan cheese (I prefer Romano)

Lasagna filling:

1 pound Ricotta cheese
1 slightly beaten egg
1/2 tsp parsley
Mix together
12 oz Mozzarella cheese, sliced or shredded
1 cup Romano or Mozzarella cheese

Yield 8 - 12 Servings

Brown beef and onion and garlic in olive oil. Remove garlic. Add browned sausage (which has been drained). Add crushed tomatoes and remainder of ingredients. Simmer about 1 hour. Cook Lasagna noodles as directed on package of noodles. In 9" x 13" pan spread about 1 cup sauce. Alternate layers of noodles, Ricotta cheese filling, Mozzarella cheese, Romano cheese, ending with sauce, Mozzarella and Romano cheese. Cover with foil and bake at 350 degrees about 50-60 minutes.

Linda C. Roberts (Mrs. George)

A beautiful oil painting of the church, done by Lucie Baxter Dulin from an old picture, hangs in the Lemma Howerton classroom. A duplicate is in the Session Room.

Fried Rice

2 cups cooked rice
1 tbsp margarine
1/2 cup green peas (frozen)
1 carrot (thinly sliced or diced)
1/3 cup onion (Spring onion with green tops or white)
1 green pepper (chopped)
1 tbsp soy sauce
1 cup chopped cooked chicken or beef

Sautee vegetables and rice in skillet, add soy sauce. Add chicken or beef and sautee 1 minute longer. Serve in bowls with chop sticks.

Dora Lee Brown (Mrs. Robert)

Luscious Lemon Chicken

2 pounds boneless chicken breasts
2 tbsp shortening
1 can cream of chicken soup
2 tbsp lemon juice
1/2 tsp paprika
1/2 tsp salt
1/8 tsp crushed tarragon leaves
Dash pepper
1 lemon, sliced

Yield 4 Servings

In skillet, brown chicken in shortening. Pour off melted shortening. Add remaining ingredients except lemon slices. Cover, cook over low heat 45 minutes or until tender turning occasionally. Chill overnight. Reheat in covered skillet about 15 minutes turning occasionally. Garnish with lemon.

Marian Hicks (Mrs. Jimmy Rolands)

Gumbo Creole

2 lb okra, fresh or frozen
3 slices lean bacon - cubed
1 Hambone or 1/2 lb ham in small cubes, without fat
2 large or 3 small onions, minced fine
3 garlic cloves, minced
1/2 large green pepper, minced fine
1/4 tsp dried thyme
1 sp salt
1 tsp sugar
1 tbsp minced celery
2 tbsp dried parsley
1 large or 2 small bay leaves
1 large can Hunt's whole tomatoes
1 1/2 tbsp flour
1/2 tsp black pepper
2 dashes Tabasco sauce
1 tbsp Worcestershire sauce
3 or 4 whole allspice
2 lbs cleaned and deveined shrimp or 1 lb fresh crabmeat and 1 lb shrimp may be added, if desired

Yield 4 - 6 Servings

Fry bacon until crisp and remove from pan. Saute onions until limp and golden. As onions fry, slowly add garlic and green pepper. Stir flour into mixture with thyme, bay leaves, salt, pepper, sugar and Tabasco. Cook five minutes and then add celery and simmer a few minutes more. Add okra, bacon, ham, Worcestershire sauce, parsley, allspice and tomatoes. Cut tomatoes with spoon while cooking and cook until okra loses its gumminess. If the mixture gets too thick a little water, one or two cups, may be added. At this point, sauce may be frozen. Otherwise raw shrimp or shrimp and crabmeat may be added (frozen shrimp can be used) and cooked 30 to 40 minutes until thick. Serve over rice. If frozen sauce is being used, thaw and then add shrimp which have first been cooked with a little butter in skillet until shrimp are pink.

Alice DeMeritt (Mrs. W.F.)

Gingered Chicken with Plum Salsa

8 chicken breasts, boned and skinned
3 tbsp olive oil
4 tbsp shallots, minced
4 tbsp fresh ginger, finely minced
2 cups white wine

Plum Salsa

3/4 cup sugar
1/2 cup fresh lime juice
4 cups plums, finely chopped
1/2 cup cilantro, fresh chopped

Saute shallots and ginger in olive oil. Add chicken breasts and brown. Add wine and simmer about 2 minutes. Remove chicken and wine sauce to oven-proof pan and cook at 350 degrees for about 20 minutes. Remove chicken from sauce and serve with plum salsa.
Dissolve sugar in lime juice. Add chopped plums and cilantro. Can be kept in refrigerator several days.

Mary Pennington (Mrs. Ross)

Easy Chicken Pie

2 - 3 cups boned chicken, cut in pieces
1 1/4 cup chicken broth (saved from when you cooked chicken)
1/2 tsp pepper
1 tsp salt
2 tsp baking powder
1 cup flour
1 stick margarine
1 cup milk
1 can cream celery soup
1 envelope chicken gravy mix (McCormicks preferred)

Cook chicken in water seasoned with salt, onion salt, celery salt, chicken bouillon, etc. Save 1 1/4 cups broth and heat with cream of celery soup to boiling. Prepare 1 envelope gravy mix according to directions and add to above stock. Put boned chicken in casserole dish and pour stock mixture over chicken. Melt margarine. Alternating with 1 cup milk, mix margarine and milk with dry ingredients. Spread this batter on top of boned chicken. Cook at 425 degrees for 30-40 minutes until top is golden brown.

Elsie Patterson (Mrs. Charles)
Mother of Belinda Collins

Grilled Barbecued Chicken

1/2 cup soy sauce
1/2 cup brown sugar
3 drops Tabasco sauce
1 1/2 t ground ginger
1/2 t paprika
1 clove garlic, chopped
1 cup pineapple juice
1/4 cup melted butter
1/2 cup water
2-3 fryers, halved and skin removed

Mix together all sauce ingredients. Marinate chicken in sauce mixture 3 hours, turning every 30 minutes. Cook on BBQ grill approximately 30 minutes or until done, basting frequently with sauce.

Brenda Appleby (Mrs. James, Jr.)

Linguine with White Clam Sauce

1 lb linguine
1 can minced or chopped clams
1 bottle clam juice
1/4 cup parsley flakes
2 cloves garlic minced
1/4 cup butter
1 1/2 tsp dried thyme
Salt to taste
1 tbs flour

Yield 2 - 4 Servings

Drain clams, reserve juice; add bottled juice to make 2 cups. Melt butter. Saute garlic until light brown. Sprinkle flour and blend; cook until thick. Add clam juice and whisk at same time to blend evenly. Add thyme, parsley and salt. Simmer for 15-20 minutes. Add clams in last 5 minutes. Serve over linguine.
*Some people add a touch of sherry during simmering.

Miss Sarah Board

Irish-Italian Spaghetti

1 tbsp minced onions
1 1/2 lb ground beef, lean
1 tsp salt (may omit)
1 6 oz can chopped mushroom - optional
1 10 1/2 oz can condensed tomato soup
1 6 1/2 oz can tomato paste
1 8 oz can tomato sauce
1 10 1/2 oz can cream of mushroom soup
1/2 to 1 cup water to add while cooking

Brown meat and add seasonings. Cover. Simmer 10 minutes. Add soups and sauces. Cover and simmer 45 minutes. Stir to keep from sticking, adding water as needed. 1 8 oz pkg thin spaghetti. Cook in boiling salt water with butter until tender. (We usually make 2 recipes at a time in 12" frying pans). Can be frozen for a few weeks.

Rachel Hood (Mrs. L.B.)

Beef Stew

1 lb beef cut in bite-size pieces
1 tbs flour
1 tsp salt
1/2 tsp pepper
1 1/2 garlic cloves, chopped
1 large onion, chopped
1 cup bouillon
1 8 oz can tomato sauce
12 pepper corns
3 whole cloves
1/4 cup chopped parsley
1 small bay leaf
1/2 cup wine
6 medium potatoes
6 carrots, cut up
1 stalk celery, cut up

Yield 6 - 8 Servings

Brown meat in drippings. Sprinkle it with flour, salt and pepper. Combine remaining ingredients down to wine. Bring to boil. Place meat in dutch oven and pour mixture over it. Cover and simmer about 4 hours. After 3 hours, add wine. Cook vegetables separately until nearly done and add to stew for final 25 minutes of cooking.

Frances Browne (Mrs. Herbert)

The General Assembly met in the church four times: 1864, 1897, 1920, and 1958.

Chicken and Wild Rice Salad

Dressing:

1/2 tsp salt
1/3 cup sour cream
1/4 tsp marjoram
2 T balsamic or regular vinegar
1/2 cup mayonnaise

Salad:

3 cups wild rice; cooked
2 c cooked chicken
1/2 cup celery
1/2 cup mushrooms
1/2 cup red pepper
1/2 cup green onions
1/4 cup toasted almonds

Mix dressing ingredients and add to bowl with salad ingredients. Chill before serving.

Melissa Dann (Mrs. Bruce)

Mrs. Stonewall Jackson's Stuffed Partridges

Partridges
Bacon in strips
A pinch of salt
A pinch of pepper
Butter



After the Civil War, Mrs. Thomas J. (Stonewall) Jackson came to live in Charlotte where she was prominently connected. She bought a home on Trade Street, near the First Presbyterian Church, and lived there until her death.

Select firm, plump birds. Do not split and then draw them down the back, but draw them, stuff them, and bake them in a moderate oven as you would a hen. Lay a strip of bacon across the breast of each. Season with salt, pepper, and lumps of butter. Baste frequently. Serve with small triangles of toast which have been buttered on both sides.

This recipe was contributed by Mrs. Randolph Preston, of Washington, D.C., a granddaughter of Mrs. Jackson
Permission of "Old North State Cook Book"™

Oven-fried Chicken Parmesan

1 broiler-fryer, cut up
1 egg, beaten
2 T. milk
1/2 cup Parmesan Cheese
1/4 cup flour
2 t. paprika
1/2 t. salt
1/2 t. pepper
1/2 c. butter, melted

Yield 4 Servings

Dip chicken in egg and milk. Dredge in flour mixture and seasonings. Place in shallow baking dish. Pour butter over chicken. Bake at 350 degrees for 1 1/4 hours.

English Ray

Dr. Jane Brawley Fobel was the first woman minister, the first minister to be married in the church and the first minister to become a mother.

Presbytery Chicken

1 cup light mayonnaise
1 stick margarine melted
2 to 3 tbsp. Dijon mustard
3 lbs. boneless skinless chicken breasts
1 16 ounce package herb stuffing mix

Yield 8 - 10 Servings

Mix mayonnaise, margarine and mustard. Put herb stuffing mix in blender and process into fine crumbs. Dip chicken breast in mixture and roll in herb stuffing mix. Place in a shallow, ungreased baking dish. Cover with foil and bake at 350 degrees for 1 hour. Remove foil for the last 10 minutes to brown chicken.

The Charlotte Observer

Poulet D'artichoke

2 big cans artichoke hearts
3 cups diced cooked chicken
2 cans creamy chicken mushroom soup
1 cup mayonaise
2 tsp. lemon juice
1/4 tsp. curry powder
bread crumbs
grated cheese

Yield 8 Servings

Drain hearts - quarter - arrange in 8 greased ramekins or 9 x 13 casserole. Spread chicken on top (1/3 cup per ramekin) Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Sprinkle with cheese. Top with bread crumbs. Dot with butter. Bake 350 degrees for 25 minutes or until bubbly. Can be prepared in advance.

Helen Jones (Mrs. Freeman)

Poppyseed Chicken

1 fryer cooked and chopped up
2 cans of cream of chicken soup
1/2 pint of sour cream
1 1/2 sticks margarine, melted
1 1/2 rolls Ritz crackers crushed
3 t. poppy seed

Place chicken in casserole. Mix soup and sour cream and pour over chicken. Crush crackers and mix with melted margarine and poppyseed. Spread on top. Bake uncovered 30 - 40 minutes and 350 degrees.

Susan Hill Rayburn (Mrs. Robert W.)

Shrimp Curry

2 lbs. boiled, peeled shrimp
1 toe chopped garlic
1/3 cup butter, 1/3 c. flour
4 tbsp. curry powder
2 tsp. salt
1/2 tsp. pepper
1 tsp. grated fresh ginger
4 pieces chopped crystalized ginger
2 cups chicken broth
2 tbsp. onion juice
1 small carton half - half



Make cream sauce with butter, flour, broth, cream, then add the rest, adding shrimp last. Serve over rice along with following condiments:

chopped cooked bacon
1/2 cup chopped onion soaked in
1/2 cup vinegar
chutney - preferably 'pear'
1 cup peanuts

Vard Howell (Mrs. B.S., Sr.)

S & W Meat Loaf

1 lb. lean pork
2 lbs. lean beef
2 ounces bread crumbs
(crumbs from 2 pieces of bread)
1 3/4 teaspoons salt
1/2 teaspoon pepper
4 ounces finely chopped raw onion
2 eggs

Grind pork and beef together coarsely and add bread crumbs with salt and pepper. Mix thoroughly but as little as possible (mixing causes meat loaf to be tough.) Shape by hand into a loaf with square ends. Dip hands in water to shape so no cracks appear in loaves.

Bake in 325 degree oven on oiled pan baking sheet (use jelly role pan or other wide pan) for 45 minutes or until done.

Serve with Creole Sauce.

The Charlotte Observer

Seafood Pasta Salad

1 lb. small or medium shell macaroni
1 large cucumber
- unpeeled, diced into 1/4" cubes
1/2 cup red onion, finely chopped
1 1/2 tsp. dill weed
4 tbsp. white wine vinegar
4 tbsp. salad oil
1 cup Hellman's mayonnaise
10 oz. frozen artificial crab meat (cut up)

Yield 12 Servings

Cook macaroni, drain. Add vegetables, crabmeat, and seasonings while hot. Add salt and pepper to taste. Let flavors blend 30 minutes before chilling. Serve cold.

Woody Clark (Mrs. Julian J., Jr.)

Texas Chili

2 lb. ground round steak
1 lg. can tomatoes (undrained)
2 cans tomato sauce
2 small onions diced
2 or 3 tbsp. chili powder
1/4 tsp. garlic (optional)
2 tsp. cumin or cuminseed
2 1/2 tsp. salt
1/4 tsp. pepper
1 or 2 cans pinto beans
2 tbsp. salad oil

Yield 6 Servings

Saute steak in salad oil. When slightly brown, add 2 cups water. Add other ingredients, except beans. Simmer, covered, over low heat for about 2 hours. Add beans just long enough to heat. Better the second day. Can also freeze.

Beryl Kraemer (Mrs. Charles E. S.)

Shrimp Pilau

1 cup uncooked long grained rice
1 1/4 lb. shrimp, peeled and deveined
2 tsp. salt
1/8 tsp. black pepper
1 tsp seasoned salt
few drops Tabasco
1/4 cup oleo
1 medium onion, chopped
2 tsp. bellpepper, chopped
1/4 cup celery, chopped

Yield 4 Servings

Cook shrimp in 1 3/4 cups boiling water to which has been added the salt, pepper, and tabasco. Cook until pink and tender - about 5 minutes. Drain shrimp but save the liquid. Saute onion, bell-pepper and celery in oleo until slightly browned. Place rice in 1 qt. casserole. Add all the other ingredients including the water in which the shrimp were boiled. Add enough water to make 2 cups of liquid. Bake covered for 45 minutes at 350 degrees. Stir with fork once or twice.

Cooking the shrimp before adding them to the rice causes the rice to be fluffy.

Alice DeMeritt (Mrs. W. F.)

Stuffed Flounder

6 small flounder (fresh)
(Have seafood market slit top for stuffing)
salt & pepper
worcestershire sauce
3 tbsp. lemon juice

Dressing Mix

1 1/2 cups fine bread crumbs
1/4 cup celery (finely chopped)
1/2 cup onion (finely Chopped)
1/4 cup green pepper (finely chopped)
1/2 lb. cooked shrimp (diced)
1 tsp. parsley (chopped)
1 tsp. pimento (chopped - optional)
1/2 tsp. paprika
1 tsp. worcestershire
6 tbsp. butter - melted
1/2 tsp. seafood seasoning
1/4 cup dry white wine
dash Tabasco or cayenne

Yield 4 - 6 Servings

Salt & pepper flounder & sprinkle with lemon juice. Grease shallow baking dish. Stuff each fish with dressing mixture. Bake at 375 degrees for 30 minutes or until fish flakes easily with fork.

Marty Furr (Mrs. Frank)

The longest pastorates were held by: Dr. Arnold W. Miller, twenty-five years; Dr. Albert Johnson, twenty-two years; and Dr. E. Lee Stoffel, seventeen years.

Baked Mahimahi

1 c mayonnaise
1/2 cup sherry wine
butter
1 large onion
3 thick slices mahimahi
salt and pepper to taste
1/2 c bread crumbs

Rinse fish; sprinkle with salt and pepper. Marinate in wine for 1/2 hour. Line baking pan with foil; lubricate foil with butter and place fish in pan. Spread fish with mixture of mayonnaise and chopped onions. Sprinkle with bread crumbs and dot with butter. Bake at 425 degrees for 20 minutes.

Terry Huntley (Mrs. James, Jr.)

Shrimp Harpin

2 lbs. shrimp
(cleaned, cooked & chilled)
3/4 cup rice
1/4 cup green pepper (chopped)
1 small onion (chopped)
1/2 tsp. pepper
1 tsp. salt
1 cup half & half
1/2 cup cherry
dash cayenne
1 can tomatoe soup
1/4 cup slivered almonds

Yield 6 - 8 Servings

Cook rice & chill. Saute green pepper & onion in 2 tbsp. margarine. Sprinkle 1 tbsp. lemon juice & 3 tbsp. olive oil (or salad) on chilled shrimp. Combine rice, shrimp and pepper, onion, salt, cream, sherry, soup and cayenne mixture in large casserole. Top with slivered almonds. Bake at 350 degrees for 55 minutes.

Marty Furr (Mrs. Frank)

Quail in red wine

6 Quail
Brandy
All purpose flour, salt, and pepper
6 Tlbs butter or margarine
2 cups sliced mushrooms
1/4 cup melted butter or margarine
1 cup consomme
1 cup dry red wine
1 stalk celery - quartered
Juice of 2 oranges - strained
Cooked wild rice

Rub quail with a cloth soaked in brandy (or refrigerate quail wrapped in soaked cloth for an hour). Dust with flour. Melt 6 tbs. butter in heavy skillet, add quail, saute 10 minutes. Saute mushrooms in 1/4 cup butter, pour over quail. Add consomme, wine, celery, salt and pepper. Cover and simmer 20-30 minutes or until quail is tender. Discard celery. Stir in orange juice. Heat thoroughly. Serve with wild rice if desired.

Kathy Thompson (Mrs. Robert B.)

Miss Madeline Orr served as Church Historian for many years. Her history of the church is on file with the Historical Foundation at Montreat, N.C., at First Presbyterian Church and at the Charlotte Public Library.

Veal Parmigiana

4 tbs. butter
1/2 cup bread crumbs
1/4 cup Parmesan cheese, grated
1/2 tsp. salt
Dash pepper
1 lb. Veal cutlets, pounded
1 beated egg
Sliced mozzarella cheese to cover meat

Sauce

1 8 ounce can tomato sauce
1/2 tsp oregano
1/4 tsp sugar
Dash onion salt

Yield 4 Servings

Melt butter in baking dish. Combine next 4 ingredients in another dish. Cut veal into serving pieces, dip in dry mixture, egg mixture, and again in dry mixture. Combine sauce ingredients. Heat sauce to boiling. Bake veal at 400 degrees for 20 minutes. Turn veal over and bake 15 more minutes. Pour sauce over meat. Place cheese on meat. Bake 3-4 minutes longer.

Phyllis Melton (Mrs. Burt)

Swordfish Florentine

4 Swordfish steaks
salt
pepper
lemon juice
olive oil
2 lbs fresh spinach (washed well with stems removed)

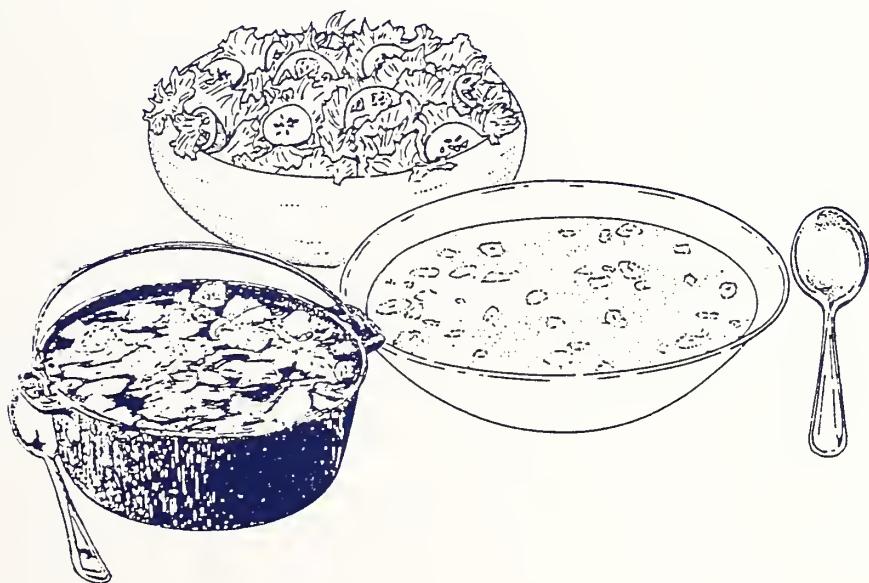
Sauce

2 egg yolks
1-2 cloves garlic
salt, pepper, dry mustard
pinch cayenne pepper
1 cup olive oil
lemon juice or white wine vinegar

Sprinkle fish with pepper, lemon juice and olive oil. Cook on outdoor grill or broil. Shred spinach finely. Cook covered in large saucepan with only water that clings to spinach and a pinch of salt, until leaves are wilted. Set aside. Place egg yolks in food processor, add crushed garlic, salt, pepper, mustard and cayenne. With machine running, pour oil through funnel in a thin, steady stream. When sauce is thick add some lemon juice or vinegar in small quantities. Serve swordfish on a bed of spinach and spoon sauce on top of fish.

Kathy Thompson (Mrs. Robert B.)

Salads and Soups



Mark 6:42
“And they all ate and were satisfied.”

Apricot Jello & Ice Cream Salad

1 package apricot jello (3 oz.)
1 can fruit cocktail - drained
1 small can crushed pineapple -
not drained
1 pint vanilla ice cream
1 cup boiling water

Dissolve jello in boiling water. Put ice cream in hot mixture and stir until melted, put in both fruits and chill. Nuts and marshmallows can be added if desired. (1/2 cup)

Esther Neel (Mrs. Raymond)

Avocado and Grapefruit Salad

2 envelopes plain gelatin
1 cup cold water
1 cup hot water
3 tbsp. lemon juice
3/4 cup sugar
3 large grapefruit (segments and juice)
3/4 cup chopped celery
1/2 cup slivered, blanched almonds
1 avocado, cut up

Dissolve gelatin in hot water and add cold water. Combine lemon juice, sugar and grapefruit and add to gelatin. Partially set. Combine celery, almonds and avocado and add to partially set mixture. Pour in mold and finish congealing.

Margaret Graham (Mrs. Thomas P.)

Cherry Salad

1 large can white cherries
1/4 lb. pecans
1/4 lb. almonds
1 package Kraft American Cheese
2 packages lemon Jello

Seed and stuff cherries with cheese and nuts. Line mold with stuffed cherries and pour cooled lemon Jello over them. Set aside to congeal. Serve with mayonnaise.

Mrs. R. O. Alexander

*Mother of Abigail Carson & Penelope Currie
Permission of "Old North State Cookbook"*



Cherry Pie Filling Salad

1 large package cherry Jello
1 1/2 cup boiling water
1 large can crushed pineapple with juice
1 can cherry pie filling
1/2 cup chopped nuts
3 tbsp. lemon juice

Dissolve Jello in boiling water and cool slightly. Add other ingredients, pour into 9" x 13" casserole and chill. Can be frozen and thawed before serving.

Susan Alexander

Cranberry Buffet Salad

2 1-lb. cans jellied whole cranberry sauce
1 cup boiling water
2 3-oz. packages raspberry jello
1 cup rose wine (or sherry)
1 cup cold water
1 cup chopped nuts
1 cup pineapple tidbits
1 cup diced celery
Lettuce

Crush cranberry sauce with fork and set aside. Pour boiling water over jello and stir to dissolve. Add wine, cold water and cranberry sauce. Chill until mixture begins to thicken. Fold in nuts, pineapple and celery. Turn into 2 1/2 quart mold and chill until firm.

Margaret Bradford (Mrs. Wallace B.)

Eunice's Original Cranberry Salad

1 3-oz. box lemon jello
1 can whole berry cranberry sauce
1/2 cup nuts, chopped
1 cup apples

Mix jello with 1 cup hot water. Partially gel jello and cranberry sauce. Then add nuts and apples.

Mrs. Eunice Thompson Farabow

Congealed Fruit Salad

1 package lemon jello
1 package orange jello
2 cups boiling water
1 can mandarin orange slices (drained)
1 can grapefruit sections
1 can small crushed pineapple

Dissolve lemon and orange jello in boiling water. Add mandarin oranges, grapefruit sections and crushed pineapple. Serve on lettuce. Tart and good.

May Davidson

Fruit Salad or Dessert

1 6-oz. package peach jello
2 cups hot water
18 oz. can peach Thank-You or
 Lucky-Leaf pie filling
18 oz. can crushed pineapple,
 undrained

Topping:

8 oz. package cream cheese, softened
8 oz. carton sour cream
1/2 cup sugar
1/2 cup crushed pecans

Dissolve jello in hot water. Mix in pie filling and pineapple and let congeal until very firm. Mix together topping ingredients and spread over top of salad. Use dish approximately 9" x 13". May also use strawberry jello and strawberry pie filling in place of peach.

Betty Wilson (Mrs. Allen)

Fruit Salad

3 egg yolks, slightly beaten
2 tbsp. lemon flavoring
1 pinch salt
3 tbsp. sugar
16 marshmallows
1 cup whipping cream
3 cups salad fruit cocktail
pineapple to taste
10 cherries, halved



Combine eggs, lemon, salt, sugar and marshmallows. Cook in double boiler until thick. Set aside to cool. Drain fruit. Whip cream and add to fruit, then add above cooked mixture. Refrigerate to congeal. Serve on lettuce.

Mrs. Forney Huss Shoaf
(Mother of Elizabeth S. Williams)

Quick 'N Easy Frozen Fruit Salad

1 16-oz. carton sour cream
3/4 cup sugar
2 tbsp. fresh lemon juice
3 chopped bananas
1 8-oz. can crushed pineapple plus juice
1/2 cup chopped pecans
1 cup chopped maraschino cherries
1/2 to 1 cup halved seedless
 green grapes

Freeze in paper muffin cups in muffin pans. When frozen, bag in Zip-Loc bags and return to freezer. Keep indefinitely. Really fabulous taste and so easy.

Cille Caddell (Mrs. James)

Frozen Fruit Salad

1/4 lb. grated yellow cheese
small package marshmallows
1/2 pint whipped cream
1 cup chopped pecans
1 medium can crushed pineapple
1 medium can Royal Anne Cherries
3 tbsp. mayonnaise
3 bananas, sliced



Cut marshmallows in small pieces. Pour pineapple and juice over them. Grate cheese, seed cherries, stir all together except cream. Whip cream and fold in with rest of ingredients.

Nancy Keesler Young Suther
(Mrs. Robert)

Joined First Presbyterian Church 1905

Green Velvet Salad

2 3-oz. packages lime jello
1 8-oz. package cream cheese
1 12-oz. can Pet milk
1 large can fruit cocktail, drained
1/2 cup chopped pecans
1/3 cup mayonnaise

Yield: serves 10-12

Mix jello with 1 cup boiling water. Cream cheese and mayonnaise together. Add milk to this mixture. Add cooled jello, fruit cocktail and nuts. Chill in square Pyrex dish or individual molds.

Katharine MacNeill (Mrs. John C.)

Lime and Pear Salad

2 3-oz. packages lime jello
2 cups boiling water
1 cup cold water
1 cup cottage cheese
1 cup sour cream
1 16-oz. can sliced bartlett pears, drained
1 cup crushed pineapple, drained

Yield: Serves 8 to 10

Dissolve lime jello in boiling water. Add cold water. Stir. Chill slightly until set. Fold in cottage cheese, sour cream, sliced pears and crushed pineapple. Pour into mold. Chill until firm. Unmold and garnish with mayonnaise.

Birshal W. Poole (Mrs. Robert H., Jr.)

Mandarin Orange Salad

2 packages orange jello
1 cup boiling water
1 can frozen orange juice
1 small can crushed pineapple
2 cans mandarin oranges, drained
1 package instant vanilla pudding
1 carton "Half & Half"

Dissolve jello in boiling water. When dissolved well, add orange juice, pineapple and Mandarin orange sections. When congealed, add topping.

Topping:

Mix together one package instant vanilla pudding and "Half & Half", and spread on top of salad.

Louise A. Stollman (Mrs. John A.)

Broccoli Salad

1 bunch fresh broccoli, chopped
4 hard cooked eggs, chopped
1/2 cup onions, chopped
3/4 cup stuffed olives, chopped
3/4 cup mayonnaise

Mix all ingredients together and leave in refrigerator overnight for flavors to blend.

Elizabeth Wall (Mrs. Mial)

Broccoli-Raisin Salad

1 large head broccoli,
 cut in bite-sized pieces
1 medium onion, chopped
1/2 cup raisins, plumped in orange juice,
 then drained
1 cup mayonnaise
2 tbsp. sugar, or to taste
1 - 2 tbsp. cider vinegar or lemon juice
8 strips bacon, fried crisp and crumbled

For the salad: Combine the broccoli, onion and raisins

For the Dressing: Combine mayonnaise, sugar and vinegar.

Add the dressing to the salad mixture and toss well. Add the crisp bacon just before serving. Serve chilled.

Martha Caddell (Mrs. Stephen)

Chinese Slaw

1 medium can French-cut green beans
1 small can mushrooms
1 diced pimiento
1 medium can Chinese vegetables
1 small can English peas
1 can water chestnuts, sliced
1 1/2 cups diced celery
1 onion, sliced and ringed
3/4 cup sugar
3/4 cup vinegar
salt and pepper

Yield: 8 to 10 servings

Drain all vegetables and combine in glass container. Heat sugar and vinegar and pour over vegetables. Add salt and pepper to taste.

Evelyn Spratt (Mrs. E. O. F.)

Marinated Vegetable Salad

2 cans French green beans
1 small can shoe-peg corn
1 can tiny English peas
6 stalks celery, chopped
1 small can pitted black olives
1 jar chopped pimentoes
small onion, chopped
1 can artichoke hearts, quartered
green pepper, chopped
Dressing:
1/2 cup oil
1 1/2 tsp. salt
1 tsp. dry mustard
1 cup sugar
1 cup vinegar

Yield: Serves 12

Salad: Drain and toss everything but peas - put peas in last.

Dressing: Blend. Pour over vegetables and marinate overnight.

Helen Jones (Mrs. Freeman)

Layered Salad

1 medium head lettuce, shredded
2 to 3 green onions, with tops
1 large carrot, grated
2 to 3 ribs celery, chopped
1 package frozen peas, cooked
6 slices bacon, crisp and crumbled

Plan for at least 2 layers of each. Top each layer with real mayonnaise thinned with dill pickle juice and sprinkle with tsp. or less sugar and salt and pepper. Sprinkle bacon over top of last layer of mayonnaise. DO NOT TOSS.

Mary Virginia Powers (Mrs. Charles)

Pig Salad

2 10-oz. packages frozen petite green peas
1 cup chopped celery
1 cup cashew nut halves
1/2 cup chopped green onions
1/2 cup bacon bits (real or imitation)
3/4 cup sour cream
3/4 cup Hellmann's mayonnaise or
Miracle Whip Salad Dressing

Put peas, uncooked and left frozen, into large bowl. Add celery, nuts, onions and bacon bits. Mix sour cream and salad dressing or mayonnaise together; toss with salad. Best if made 12 to 24 hours ahead so as to marinate. Store in refrigerator. Recipe serves lots. You'll like this so well, you'll make a pig of yourself. (I got this recipe from a Texas cookbook.) For extra color, I often add one of the tiny jars of sliced pimientos.

Sure to bring raves at pot luck suppers - just guess how this dish got its name!

Cille Caddell (Mrs. James)

Dilly Potato Salad

8 cups diced potatoes, cooked (about 3 lbs.)
1 bunch spring onions, chopped
1 1/2 cup diagonally sliced celery
1 medium onion, chopped
1 tsp. MSG (optional, but is better)
salt to taste
1/2 cup mayonnaise
1/2 cup sour cream
2 tbsp. vinegar
2 tbsp. prepared mustard
1 tsp. dried dill weed
chopped parsley (optional)

Mix seasonings until smooth, and toss with first four chopped vegetables. Top with parsley, or stir in parsley as preferred. Refrigerate overnight for best flavor before serving.

Pattie Spearman (Mrs. Morris)

For many years Mrs. J. A. Fore served as church historian. In 1932 in a brief history of the church, she cited several proofs that the church was organized in 1821. Much of her material is in the Historical Foundation at Montreat.

Potato Salad - Light & Lively

10 U.S. No. 1 potatoes, scrubbed,
boiled in skins
1 bunch green scallions, diced
(tops too)
1 handful of dill, chopped
(dill weed or dried)
1 tbsp. mustard
3/4 cup Kraft Lite Mayonnaise
Juice of 1 lemon

Yield: serves 6 to 8

Cool potatoes, peel and dice. Mix mayonnaise and lemon juice. Toss all with potatoes. Chill overnight.

Joan Yee

Spinach Salad

1 package lemon jello
1 1/2 cup boiling water
1 package frozen spinach, chopped
1 cup celery
1 cup cottage cheese
1/2 cup mayonnaise
2 tsp. grated onions
pinch of salt

Yield: Serves 2

Thaw and drain spinach. Prepare jello. Mix in the cottage cheese, celery, mayonnaise, onion, salt. Chill.

Becky Wood (Mrs. Wendell W.)

Tomato-Roquefort Dressing (For Head Lettuce)

1/2 cup Roquefort cheese
1 cup olive oil
1/4 cup sugar
3/4 cup vinegar
1 tbsp. Worcestershire Sauce
1 small onion, grated
1 tsp. salt
1 tsp. paprika
1 tsp. mustard
1/4 tsp. red pepper
1 can tomato soup

Put all ingredients into a quart jar and blend thoroughly. The dressing will keep for several weeks.

Minerva McClung
Aunt of: Elise Barksdale
Permission of "Old North State Cook Book"

Chicken and Pea Pod Salad

1/2 cup salad oil
1/2 cup vinegar
2 tbsp. dry sherry
2 tbsp. soy sauce
2 tsp. sugar
6 oz. fresh pea pods
(or 1 6 oz. package frozen)
5 cups torn fresh spinach
3 cups cubed cooked chicken breast
1 small can mandarin oranges
1/2 cup broken walnuts

Yield: Serves 6 to 8

Combine liquid ingredients, plus sugar and mix well. Chill. Halve peapods diagonally. Combine pea pods with remaining ingredients. Add dressing just before serving.

Marty Furr (Mrs. Frank)

Hot Chicken or Turkey Salad

2 cups cooked and chopped chicken or turkey
2 cups chopped celery
1/2 cup chopped toasted almonds
1/2 tsp. salt
2 tbsp. fresh lemon juice
1 cup mayonnaise (I use 1/2 cup mayonnaise, 1/2 cup plain yogurt)
1/2 lb. grated Cheddar cheese
Chinese noodles or potato chips

Mix first six ingredients and pile into a greased baking dish. Cover with cheese and top with noodles or potato chips. Bake at 375 degrees for 10-15 minutes.

Elizabeth Lancaster

Gazpacho

3 or 4 ripe tomatoes
1 slice day old bread
1 medium to large onion
1 bell pepper
1 cucumber
1 tbsp. wine vinegar
2 cloves garlic
3 tbsp. olive oil
dash salt to taste

Clean all the vegetables well, cut unto pieces and put all together in blender with the bread which has been previously soaked in water. After blending, pass all the recipe through a fine colander with a mortar. Refrigerate. For a garnish, cut bell pepper, onion, tomatoes, bread and cucumber and place on plate in rows.

Translated from the Spanish recipe of Teofila Herrea Gomez, maid of William Wilson Brown, Jr. in Spain and Venezuela for 17 years.

Congealed Tuna Salad

1 package lemon Jello
1 cup hot water
1/2 cup cold water
2 tbsp. lemon juice
1/2 cup mayonnaise
1 can drained tuna
2 hard boiled eggs diced
1/4 cup celery
2 tbsp. pimiento
1 tbsp. onion

Dissolve jello in hot water. Mix in cold water, lemon juice and mayonnaise and chill until slightly thickened. Whip until fluffy and fold in tuna, eggs, celery, pimiento and onion. Pour into mold and chill until firm.

Marian Moore (Mrs. Edward)

Hawaian Chicken Salad

3 cups chunky whitemeat of chicken
1 1/2 cups chopped celery
6 oz. sliced water chestnuts
2 cups seedless grapes
1 16-oz. can pineapple chunks
Dressing:
2 cups mayonnaise
2 tbsp. lemon juice
2 tbsp. soy sauce
1 tbsp. curry powder
1 tbsp. onion juice
1 tbsp. chopped chutney and juice

Mix the salad the day before serving. Combine all dressing ingredients and pour over salad. Cover with 5 1/2 oz. toasted salted almonds (sliced).

Mary Newell (Mrs. Morris)

Pretzel Salad #1

1 1/2 cup crushed pretzels (thin sticks)
1/2 cup sugar
1 stick melted margarine
1 8-oz. package cream cheese,
softened
1 cup sugar
2 cups Cool Whip
2 3-oz. packages strawberry Jello
2 cups pineapple juice
2 10-oz. packages frozen strawberries
and juice

Mix together pretzels, sugar and margarine and press into a 9" x 13" pan. Bake at 350 degrees for 10 minutes. Cool. Mix together cream cheese, sugar and cool whip and spread over crust. Dissolve Jello in hot pineapple juice and chill until slightly thickened. Add strawberries and juice. Spread over cream cheese mixture and chill until firm.

English Ray

Pretzel Salad #2 (or Dessert)

2 cups crushed pretzels
3/4 cup melted margarine
3 tbsp. sugar
1 8-oz. package softened cream cheese
1 cup sugar
2 cups whipped topping
1 6-oz. package strawberry gelatin
1 cup boiling water
2 10-oz. packages frozen strawberries

Drain juice from berries and reserve. Mix crushed pretzels, margarine and 3 tbsp. sugar. Press into 9" x 13" pan. Bake at 400 degrees for 8 minutes. Cool thoroughly. Mix softened cream cheese and 1 cup sugar. Fold 2 cups whipped topping into cream cheese mixture and spread over cooled pretzel crust. Prepare strawberry gelatin with 1 cup boiling water. Add 1 cup juice from strawberries. Chill until syrupy, add strawberries, then pour over cream cheese layer and refrigerate. Cut into squares and garnish each with a dab of whipped topping and a whole strawberry.

Evelyn Spratt (Mrs. E. O. F.)

Corned Beef Salad

1 envelope gelatin
2 beef bullion cubes
1 cup peas, drained
1 cup celery, chopped
6 hard boiled eggs, diced
1 cup tomato juice
1 can Libby's corned beef
1 onion, minced
1 cup mayonnaise or Miracle Whip

Soften envelope of gelatin in 1/4 cup cold water. Heat tomato juice and bullion cubes. Combine gelatin mixture and tomato juice mixture. Let cool. Add all other ingredients. Chill.

Elizabeth Lancaster

Peach Soup

2 cups Apricot nectar
2 cups sliced peaches
2 tbsp. lime juice
1 cup champagne (or a cup sparkling grape juice)

Yield: serves 4

Put peaches in blender, add a little apricot nectar and blend until smooth. Mix rest of nectar and lime juice with peaches. Chill. Before serving add 1 cup of cold champagne. Serve with leaves of mint floating on top

Susan Kelly (Mrs. Luther)

Quick Crab Bisque

1 can tomato soup
1 can Bisque of tomato soup
1 12-oz. can evaporated milk
1 6-oz. can crab meat
2 tbsp. Worcestershire Sauce
(or to taste)
4 tbsp. sherry (or to taste)

Yield: Serves 4

Mix soups and milk and heat to boiling point (DO NOT BOIL). Add crab meat. Add Worcestershire Sauce and sherry. Let simmer until very hot. If too thick, thin with plain milk or sherry.

Emily Ligon (Mrs. S. Cater)

Chilled Florentine Soup

2 packages fresh spinach (10-oz. each)
1/2 cup chopped shallots
3 tbsp. butter or margarine
3 cans (13-3/4 oz. each) chicken broth
1 1/4 tsp. salt
1/8 tsp. pepper
dash nutmeg
1 package (8 oz.) cream cheese, cubed
hard boiled egg

Trim and wash spinach - shake off water. Saute shallots in butter until soft in a large skillet. Add spinach and cover. Cook over medium heat 10 minutes or just until leaves are wilted. Add chicken broth, salt, pepper and nutmeg. Simmer 5 minutes. Cool slightly. In 2 parts, blend until smooth. Pour into large saucepan, add cream cheese. Heat gently, stirring constantly until melted. Pour into covered bowl. Chill. Serve garnished with sieved egg.

Mrs. Carolyn Good

Hamburger Soup

1 lb. ground beef, seasoned
1 cup chopped onion
1 #5 can V-8 juice
1 can cream of celery soup
2 cups finely grated carrots
Garlic salt or garlic (optional)

Cook together beef and onion. Heat V-8 and cream of celery soup until it simmers. Add carrots. Add cooked meat and onions. Put on lowest heat and cook for at least one hour - the longer the better.

Beaty Shoemaker (Mrs. J. Reid)

Cream of Onion and Potato Soup

1 1/2 cups chopped celery
1 chopped onion
3 - 4 diced potatoes
2 tbsp. flour
1/2 cup milk
1/2 stick margarine
salt and pepper to taste

Combine all ingredients and cook until done.

Amy Davis (Mrs. Eugene)

Oysters and Artichoke Soup

2 1/2 dozen oysters (strain liquid and keep for later use)
2 cans artichoke hearts and liquid
3 toes chopped garlic
1 chopped onion
1 bunch chopped green onions, plus 3 inches of the tops chopped
1 stick butter
2 tbsp. chopped parsley
1 bay leaf
1 can cream of mushroom
salt and pepper to taste

Melt butter and add vegetables. Cook 3 minutes. Add drained oysters and cook 3 minutes. Food process or blend or chop fine the artichokes. Add this, the oyster liquid, soup, and bay leaf. Cook 25 minutes. Salt and pepper to taste.

Bobbye Howell (Mrs. B. S., Jr.)

Tomato Orange Soup

2 cups tomato juice
1 medium onion, finely chopped
1/4 cup butter or margarine
1/2 cup cornstarch
2 1/2 cups chicken stock
juice and thinly pared zest of one orange, chopped fine
1/2 tsp. Tabasco sauce
good dash of oregano
good dash of cloves
salt and pepper to taste
2/3 cup cream
1/2 cup small shrimp as garnish

Melt butter. Saute onions till limp (don't brown). Mix in cornstarch. Pour in tomato juice and chicken stock. Stir until smooth. Add orange juice and peel. Add Tabasco, oregano, salt and pepper. Simmer all for 10 minutes. This may be frozen.

Note: I have sometimes left out the cornstarch thickening, strained it and served it as a drink.

Eunice Berg (Mrs. Earl)

Potage Saint-Germain (or Green Pea Soup)

Yield: serves 6

1 cup finely chopped onions
2 tbsp. butter
2 cups diced raw potatoes
2 cups chicken broth (I use Campbell's)
1 package frozen petite green peas
1 cup light or heavy cream
(I use 1/2 cup light cream plus
1/2 cup Carnation Evaporated
Milk undiluted)
1/4 to 1/2 cup dry vermouth (optional)

Cook onions in butter until transparent. Add potatoes and chicken broth and simmer about 15 minutes until potatoes are barely tender. Add frozen peas after it has cooked 5-10 minutes (or at sometime). When done, pour mixture, in small batches, into blender. Blend on high speed until pureed. Pour into mixing bowl and stir in the cream. Serve either well-chilled or hot, the former with a dollop of sour cream on top; the latter with toasted croutons. (This is one of our favorite soups in either summer or winter!)

Cille Caddell (Mrs. James)

Delicious Cold Tomato Soup

2 cups V-8 Juice
1 pint sour cream
1 envelope George Washington dark
brown tabasco and seasonings
parsley or chives

Blend together and serve immediately - very cold. Top with parsley or chives.

Mrs. Carolyn Good

New Year's Day Tomato Soup

1 small onion
1 tbsp. butter
3 quarts tomato juice
3 bay leaves
1 cup celery and leaves
6 whole cloves
4 tbsp. fennel seed
pinch oregano
pinch black pepper

Saute chopped onion in butter. Add other ingredients. Bring to boil. Reduce heat and simmer 5 minutes. Strain and serve topped with unsweetened whipped cream. Good with cheese straws and ham biscuits.

Mary Barry (Mrs. Ernest H.)

Vichyoisse Soup

2 cups diced raw potatoes
1 pint chicken broth
1 pint half and half
1 tsp. onion juice or grated onion
1 tsp. Worcestershire Sauce
chopped chives

Yield: Serves 6

Boil the potatoes until soft. Drain and put in blender, a little at a time, with chicken broth. Blend until smooth. Add the half and half, onion and Worcestershire sauce. Add salt and pepper to taste. Place in refrigerator and chill at least three hours. Serve cold, in bouillion cups with chopped chives floating on top.

A delightful hot weather soup!

Susan Kelly (Mrs. Luther)

Zucchini Soup

2 pounds of zucchini
3 cups of water
5 chicken bouillion cubes
1 small onion chopped
8 oz. cream cheese
1/2 tsp. curry powder

Yield: Serves 6 to 8

Boil zucchini, water, bouillion and onion until tender. Add cream cheese and curry. Put in blender, in small batches and blend until smooth. Serve hot or cold. Quick, easy and very good.

Susan Kelly (Mrs. Luther)

Gazpacho (cold Spanish soup)

4 large tomatoes, chopped
1 cucumber, chopped
1 onion, minced
1 green bell pepper, seeded and diced
6 pitted ripe olives, sliced
2 cloves garlic, minced (more to taste)
1 cup tomato juice or V8
1 tbsp. red wine vinegar
2 tbsp. extra virgin olive oil
chives, tarragon, basil and parsley can
be added to taste for extra flavor
Salt and pepper to taste
Lettuce leaves

Yield: 8 servings

Use food processor for chopping vegetables. Mix tomatoes, cucumber, onion, bell pepper, olives, garlic, tomato juice, vinegar, oil and seasonings. Chill several hours. Mixture will thicken. Spoon into lettuce-lined bowls.

Miss Patricia Cox

Gaspacho Soup

3/4 cup tomato juice
3/4 medium cucumber
3/4 medium bell pepper
2 pimentos
1 tbsp. fresh peeled tomato
salt & pepper
3 1/2 cup tomato juice
1/3 cup olive oil
3 tbsp. tarragon vinegar
1 tsp. tabasco

Combine first six ingredients in blender. Add remaining ingredients. Chill and serve with additional chopped vegetables and croutons.

Mary Barry (Mrs. Ernest H.)

Orange Gazpacho

2 large tomatoes, peeled, seeded and finely chopped
1 medium cantaloupe, seeds and rind removed and finely chopped
1 cucumber, peeled and chopped
1 large yellow onion, finely chopped
1 sweet yellow pepper, chopped
1 sweet red pepper, chopped
2 jalapeno peppers, chopped
1 garlic clove, minced
1/2 cup chopped fresh cilantro
Grated zest of 1 orange
Grated zest of 1 lime
1 1/2 cups fresh orange juice
3 tbsp. fresh lime juice
salt and ground pepper to taste

In a food processor or by hand, finely mince together first 9 ingredients. Put the minced vegetables and herbs in a large bowl, add orange and lime zest and the juices. Season to taste with salt and pepper. Chill at least 2 hours. Ladle into chilled soup bowls and garnish with sprigs of fresh cilantro.

Mary Pennington (Mrs. Ross)

Vegetables



Proverbs 6:8

“...prepares her food in summer and gathers her sustenance in harvest.”

Asparagus Casserole

14 1/2 or 15 oz. asparagus (drained)
cream of mushroom soup
hard cooked eggs (sliced)
salt and pepper to taste
almonds
bread crumbs

Layer asparagus, soup, sliced eggs and almonds. Keep layering. Bake for 30 or 40 minutes in 350 degree oven. Sprinkle with crumbs after baking.

Note: This recipe can be made as large or small as you would like. It can serve a few or a large crowd.

Louise Stollman (Mrs. John A.)

Asparagus Vinaigrette

3 pounds fresh asparagus spears
1 sweet red pepper (cut in strips)
1 tbsp. vegetable oil
3/4 cup vegetable oil
1/4 cup white vinegar
2 tbsp. water
1 tbsp. grated onion
1 tsp. hot dry mustard
1/2 tsp salt
pinch of pepper

Snap off tough ends of asparagus, remove scales from stalk with a vegetable peeler. Cook asparagus covered in small amount of water 4-6 minutes, drain. Rinse in cold water and drain. Saute red pepper strips in tbsp. of oil until crisp, drain and cool. Place asparagus and red pepper in 13" x 19" x 2" dish. Combine the remaining ingredients. Stir well, pour over vegetables. Cover and chill at least 8 hours. Remove from marinade and serve.

Hazelle Moss (Mrs. Ralph E.)

Wonderful Deep Dish Bean Casserole

2 cans Delmonte French green beans
1 8-oz. package sour cream
1 8-oz. package cream cheese, crumbled
8 oz. shredded swiss cheese

Layer the above ingredients in a deep dish that has been sprayed with Pam. Cover the top with crushed corn flakes which have been mixed with 1/2 stick of melted butter. Bake at 350 degrees for 30 minutes.

Marian Hicks (Mrs. James)

Beet Pickles

Beets (estimate)
2 cups sugar
2 cups vinegar
1 cup water

Cook beets until tender. Peel, pack in jar, not too tight. Boil sugar, vinegar, water; fill jars and seal.

Sarah Nantz (Mrs. Joe Richard)

Gourmet Broccoli

2 packages frozen broccoli (cook til barely done)
1 can artichokes
1 jar whole/sliced mushrooms (1 lb. fresh much better), sauteed
1 carton sour cream
1/2 cup mayonnaise
1 tbsp. fresh lemon juice or 1 tsp. concentrate
salt and pepper to taste
parmesan cheese on top

Yield: 6 servings

Place in oiled casserole dish; broccoli, mushrooms, artichokes. Mix rest of ingredients and pour on top. Sprinkle generously with Parmesan cheese. Bake low about 250 degrees for about 30 minutes until bubbly. (Often I mix it all together before placing in casserole dish - more blended). Enjoy.

Mrs. Ruth W. Jackson

Make Ahead Cabbage Slaw

1 medium head cabbage grated (on medium grater)
1 bell pepper chopped
1 medium onion chopped
1 cup sugar
1 cup vinegar
3/4 cup oil
1 tsp. dry mustard
1 tsp. celery seed
1/2 tsp. pepper
2 tsp. salt

Put sugar over cabbage. Heat vinegar, oil and spices. Bring to boil vinegar, oil and spices and while still hot, pour over cabbage mixture and cover. Do not stir until ready to serve. Make a day ahead. Will keep in refrigerator about 1 week.

Cornelia Husband (Mrs. Ralph H.)

Corn Casserole

1/4 lb. butter
1 large onion, chopped
1 large green pepper, chopped
2 beaten eggs
1 lb. can creamed corn
1 lb. can whole kernel corn and juice
1 package Jiffy Corn Muffin Mix
1/2 lb. shredded Cheddar Cheese

Yield: serves 12

Saute onion and pepper in butter. Mix eggs, corn and muffin mix. Pour into 9" x 13" greased pan. Spoon onion mixture over egg mixture. Sprinkle cheese on top. Bake at 400 degrees for 30 minutes.

Helen Welch (Mrs. Astor H.)

Corn Pudding

1/4 cup sugar
1 tsp. salt
2 tsbp. flour
2 cups half and half
5 well beaten eggs
2 cups fresh cream style corn

Sift together dry ingredients. Add half and half. Add to eggs. Stir in corn. Put in greased casserole dish and bake at 350 degrees for about 1 hour, or a little longer until firm.

Susan Hill Rayburn (Mrs. Robert W.)

Creole Eggplant

1 large eggplant
1 cup tomatoes (packed)
1 cup grated cheese
1 cup bread crumbs
3 tbsp. oil or bacon drippings
1 medium onion, chopped
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. baking powder

Peel, slice and cook eggplant until tender (15-20 minutes). Drain off water and mash eggplant. Put 2 tbsp. oil in pan and add chopped onion. When onion is tender, but not brown, add tomatoes, salt and pepper and let simmer a few minutes. Combine this with eggplant, cheese and 3/4 cup crumbs. Add baking powder. Pour all into 2-3 quart casserole, top with remaining 1/4 cup crumbs and 1 tbsp. oil. Bake at 350 degrees about 25-30 minutes.



Mrs. J. M. Oldham
Aunt of Lydia Willard and Elinor Baker
President of Women of the Church 1937-1939

Deviled Eggplant

1 large eggplant
4 eggs
2 cups milk
1 1/2 tsp. salt
1 tsp. sugar
1/3 cup diced pimentos
1/3 cup sauteed onions
1/3 cup sauteed green pepper
2 cups bread crumbs
1/2 cup melted butter
2 tsp. baking powder

Beat eggs with milk, salt and sugar. Combine cooked and cooled eggplant with pimentos, onions and peppers. Combine eggplant mixture with egg mixture and fold in bread crumbs, butter and baking powder. Pour in greased casserole. Top with butter and paprika. Bake at 350 degrees for 20 to 30 minutes.

Marty Clark

Broiled Vegetable Sandwich

6 slices bread
6 thick slices tomato
thin slices of yellow squash
Sauce:
1/2 cup green pepper, chopped
1/2 cup green onion, chopped
1 tsp. salt
1 cup grated cheese
1 cup Hellmans mayonnaise
pepper to taste

Yield: serves 6

Mix sauce. Cover slices of bread with tomato and squash and sauce. Place in broiler and broil until bubbling.

Frances Browne (Mrs. Herbert)

Garden Vegetable Pie

2 cups chopped fresh broccoli or
cauliflower
1/4 cup chopped onion
1/2 cup chopped green pepper
1 cup shredded cheddar cheese
1 1/2 cup milk
3/4 cup Bisquick
3 eggs
1 tsp. salt
1/4 tsp. pepper

Heat oven to 400 degrees. Lightly grease pie pan. Cook broccoli until tender in salted water. Mix broccoli, onion, green pepper and cheese and put in pie pan. Beat remaining ingredients until smooth 15 seconds in blender. Pour over vegetables and bake until golden brown. Test with knife 35 to 40 minutes. Let stand 5 minutes before cutting.

Ruth Bendel (Mrs. W. R., Jr.)

Vegetarian Chili

2 1/2 cups dried kidney beans
1 cup raw bulghar
1 cup tomato or V-8 juice
4 cloves crushed garlic
1 1/2 cup chopped onion
1 cup each chopped: celery, carrots,
green pepper
2 cups fresh chopped tomatoes
juice of 1/2 lemon
1 tsp. ground cumin
1 tsp. basil
1 tsp. chili powder
salt and pepper
3 tbsp. tomato paste
3 tbsp. dry red wine
dash pf cayenne
olive oil for saute (about 3 tbsp.)

Yield: serves 6 to 8

Put beans in pan with 6 cups water. Soak 3-4 hours, add extra water and 1 tsp. salt. Cook over medium heat until tender (about 1 hour). Add more water if necessary during cooking. Heat tomato juice to a boil. Pour over raw bulghar. Cover and let stand at least 15 minutes. Saute onions and garlic in olive oil. Add carrots, celery and spices. When vegetables are almost done, add peppers. Cook until tender. Combine all ingredients. Heat together gently, either in kettle over double boiler, or covered in a moderate oven. Serve topped with cheese and parsley.

English Ray

*In 1825 the 50th Anniversary of Mecklenburg
Declaration of Independence was celebrated with 60
Revolutionary soldiers present.*

Onion Casserole

1 stick butter or margarine, melted
4 cups onion, sliced
3/4 cup slivered almonds
1 can cream of mushroom soup
1 cup cornflake crumbs

Yield: serves 8

Grease casserole (about 9" x 13"). Put onions in casserole, sprinkle almonds over onions, add mushroom soup, pour melted butter over mixture. Add cornflake crumbs. Bake at 350 degrees for 1 hour (uncovered). I usually double recipe - great for covered dish suppers.

Linda C. Roberts (Mrs. George M.)

Make Ahead Mashed Potatoes

11 medium sized potatoes peeled and sliced
3 tbsp. butter
1 8-oz. cream cheese, softened
1 cup sour cream
3/4 cup half and half
1 tsp. onion salt
1 tsp. garlic salt
3/4 cup sharp cheddar cheese, grated

Yield: serves 12

Cook potatoes about 20 minutes. Drain. Add butter. Beat well. Add cream cheese, sour cream, milk and seasonings. Beat until fluffy. Pour into well greased (with butter) baking dish and top with grated cheese. Refrigerate overnight. Bake at 350 degrees for 30 to 40 minutes.

Shelia Davis (Mrs. Boyd C.)

Roasted New Potatoes

24 small new potatoes (about 2 2/3 lbs.)
Olive oil flavored vegetable cooking spray
1/4 cup Italian seasoned bread crumbs
1/4 cup Parmesan cheese

Yield: serves 8

Cook washed, unpeeled potatoes in boiling water 10-15 minutes. Drain and cool slightly. Quarter potatoes; coat cut sides with cooking spray. Combine remaining ingredients; dredge cut sides of potatoes in bread crumb mixture. Arrange in a single layer on a baking sheet coated with cooking spray. Bake at 450 degrees for 15 minutes.

Margaret Plyler (Mrs. Robert A.)

Rice Supreme

1 box Uncle Ben's Long Grain & Wild Rice (not instant)
1 pint sour cream
(lowfat is just as good)
1 can stems & pieces mushrooms (drained)

Yield: serves 4 to 6

Cook rice according to package directions (approximately 25 minutes). Stir in sour cream, blend well. Stir in mushrooms. Serve.

Donna Jenkins (Mrs. Dan)

Squash Casserole

2 lbs. squash
1 large onion
1 large green pepper
4 eggs
1 pint sour cream (or milk)
1/2 lb. grated sharp cheese
24 Ritz crackers
1 tsp. sugar
1/2 tsp. seasoned salt
1 tsp. salt
1/4 lb. butter

Cook squash until tender. Sauté onions and pepper in 1/4 cup butter. Roll Ritz crackers with rolling pin to crush and add to squash, onion, pepper, cheese, salt, sugar and cream and rest of butter, melted. Beat eggs and add. Bake in casserole at 300 degrees for 50 minutes.

Marty Clark

Sweet Potato Casserole

3 cups grated raw sweet potatoes
1 cup milk
1/2 - 1 cup sugar
2 eggs, slightly beaten
2 tbsp. melted margarine
1 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. salt

Grate raw sweet potatoes into milk. Add other ingredients in order given. Pour into well-greased round casserole dish. Bake in pre-heated 350 degree oven for 1 hour. Refrigerate leftovers. It can be prepared ahead of time and warmed when ready to serve.

Miss Jean Miller

Stuffed Sweet Potatoes

4 large baked sweet potatoes
3 tbsp. butter
1/2 cup brown sugar
1/2 cup half/half
3 tbsp. Sherry

Yield: serves 8

Bake potatoes until soft. Split down the middle and scoop out pulp. Mix pulp with next four ingredients, put back in shells, dot with more butter and bake at 350 degrees for 15-20 minutes.

Vard Howell (Mrs. B. S.)

Marinated Vegetables

3/4 cup vinegar
1/2 cup crisco oil
1 tsp. salt
1 cup granulated sugar
1 tbsp. water
1 tsp. pepper
1 16-oz. can small English peas, drained
(or 1 package frozen peas
cooked and drained)
2 oz. chopped pimento
1 cup chopped celery
1 green pepper, chopped
1 bunch green spring onions
(including tops) chopped
1 12-oz. can shoe peg corn

Mix first 6 ingredients and bring to a boil. Set aside. Mix peas, pimento, celery, green pepper, onions and corn. Pour liquid over vegetables. Refrigerate at least 12 hours.

Sheila Davis (Mrs. Boyd C.)

Swiss Vegetable Medley

1 16-oz. bag frozen broccoli, carrots,
cauliflower combo
(thawed and drained)
1 can cream of mushroom soup
1 cup shredded swiss cheese
1/3 cup sour cream substitute
1/4 tsp. pepper
1 4-oz. jar pimento, drained

Yield: Serves 6

Mix all together and put in large casserole, top with 1 (2.8 oz.) Durkee French-fried onions. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 5 more minutes.

Mrs. Joan Yee

Stuffed Zucchini

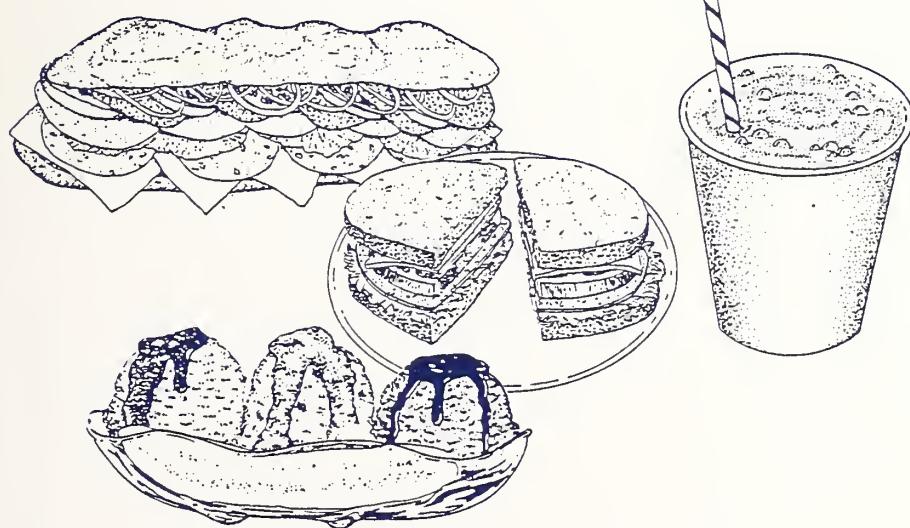
6 good sized zucchini
cream cheese
swiss cheese
parmesan cheese
onions
pecans
1 tsp. lemon juice
Pepperidge Farm dressing

Yield: 6 servings

Boil and half the zucchinis. Scoop out the center and mix with the cheeses, onions, nuts and lemon juice. Heat all above with a small amount of oleo. Put in shells and top with Pepperidge Farm dressing. Bake at 350 degrees for 20-30 minutes.

Bobbye Howell (Mrs. B. S., Jr.)

Potpourri



Acts 14:17
“...filling our hearts with food and gladness.”

Good Punch

1 large can juice (any flavor)
juice of 2 lemons
2 cups sugar
2 quarts water
1 3-oz. package jello (any flavor
to get the color you want)

Yield: 1 gallon

Mix all ingredients at least 2 hours
before serving.

Sarah Nantz (Mrs. J. R.)

Lazy Sweet Pickles

1 quart sour pickles (from grocery)
3 cups sugar
1 tbsp. cooking oil
1 tsp. mixed pickling spices

Drain liquid from sour pickles. Slice
pickles. Sprinkle with sugar, oil and
spices. Stir gently. Place in refrigerator
and stir once a day. Should be ready in
6 - 15 days. They will be deep green in
color and quite tasty.

Mary Va. Powers (Mrs. Charles)

Minted Ginger Ale

25 sprigs of mint (strip off leaves)
juice of 6 lemons
1 1/2 cups sugar
Ginger Ale as needed
Juice of 4 oranges
1 large can pineapple juice
few drops of green food coloring

Combine mint, lemon juice and sugar.
Pour over the above 1 pint of boiling
water. Mash and stir often. Let stand
until cool. Boil 5 minutes and strain. Add
orange and pineapple juice and green
food coloring. Put small amount in a
glass. Add ice and ginger ale.

Lillian Hall Hatch (Mrs. J. M.)



Pickled Pineapple

1 #2 1/2 size can pineapple chunks
3/4 cup apple cider vinegar
1 1/4 cup sugar
pinch of salt
6 - 8 cloves
3 sticks cinnamon (4 inches long)

Prepare a week or more ahead of use. Drain syrup from pineapple into saucepan. Add all ingredients except pineapple. Simmer uncovered 10 minutes. Add pineapple, bring to boil. Cool, refrigerate. Good with poultry, meat or fish.

Carolyn Good

Fannie Holmes' Apple Chutney Recipe

Yield: 9 small jars

2 quarts apples, cut in small pieces
 winesap - hard/juicy
2 lbs. sugar (4 cups)
2 cups currants (or 11 oz. raisins)
3 oranges (juice and rind put
 through grinder)
1/2 cup vinegar
1/3 tsp. ground cloves
1 cup chopped pecans



Boil all ingredients together until apples and nuts are tender (about 30 minutes). Fill sterilized hot jars and seal while chutney is hot. Makes about 9 small jars.

Fannie Holmes

*Grandmother of
William Brown and Robert Brown*

Bob and Bill Brown's grandmother, Fannie Holmes (1866-1951) ran a boarding house at the corner of 2nd and S. Tryon Street for many years in the early 1900's.

Kelly Cheese Squares

2 King size loaves sandwich bread (thin)
3 sticks margarine
1 tsp. tabasco sauce
2 tsp. dill weed
dash cayenne pepper
4 jars Old English cheese
1 1/2 tsp. Worcestershire sauce
1 1/2 tsp. Beaumonde (Spice Islands)

Let butter and cheese soften. Mix together with seasonings. Stack 3 slices bread with spread in-between. Trim crust. Cut in 4 squares. Spread mix on top and sides. Bake at 350 degrees for 20 minutes. May be frozen.

Frances Bowen (Mrs. James M.)
former member

Instant Pancake Mix

2 cups whole wheat flour
2 cups all purpose flour
4 tbsp. powdered milk
1 1/2 tsp. salt
1 1/2 tsp. baking soda
1 tbsp. sugar
1 cup wheat germ
6 tbsp. chilled margarine

To make pancakes:

1 cup mix
1 egg
3/4 cup of milk
1/4 tsp. vanilla

Put flours, powdered milk, salt, soda, sugar and wheat germ in food processor to combine. Add margarine in 1 tbsp. chunks and process with on/off series. This mix will store in refrigerator for a month.

Mix together by hand and cook on hot, lightly greased griddle.

Kathy Thompson (Mrs. Robert B.)

Pickled Peaches

7 lbs. of peeled peaches
(weigh after peeling)

Make syrup of:

4 lbs. white sugar
1 pint of vinegar
sticks of cinnamon
whole cloves
mace flakes (or ground)

Boil syrup, add peaches to syrup and cook slowly until tested with toothpick. Pack in canning jars. Fill with syrup and seal.

Mrs. J. N. Sloan

Mother of Mary Virginia Powers



Chow Chow

6 large onions
1 head cabbage
1 gallon green tomatoes
6 green sweet peppers
1/4 tbsp. tumeric
4 cups sugar
3 pints vinegar

Chop first 4 ingredients, sprinkle with salt. Store overnight in refrigerator in covered container. Drain and squeeze out liquid in the morning, then add vinegar and spices and cook for one hour. Store in jars and seal.

Mrs. Forney Huss Shoaf

Mother of Elizabeth S. Williams



Chili Sauce

18 large tomatoes
6 onions
6 hot peppers
12 tbsp. sugar
3 tbsp. salt
4 cups vinegar



Chop fine and cook until onion is done.
Put in jars and seal.

Mrs. John S. MacNeill

Pot Pourri

2 quarts dried rose petals
1 tbsp. Orris root powder
(available at drugstores)
10 drops (or more) Oil of Rose
Can add 1 tsp. cinnamon, cloves or
allspice

Mix all together and store a few days in
an airtight container until ready to be
used.

Katharine MacNeill (Mrs. John C., Sr.)

Waffles

2 egg yolks, beaten
1 cup flour mixed with 1 cup milk
1/3 cup oil
2 tsp. baking powder
1/4 tsp. each salt and sugar
2 stiffly beaten egg whites



Mix all together, fold in egg whites and
put in hot waffle iron.

Ellen Douglas Lucas

Best Marinated Sauce Ever

1/4 cup oil
1/4 c. soy sauce
2 tbsp. ketchup
1 tbsp. vinegar
1/4 tsp. pepper
2 cloves garlic, finely chopped

Mix all ingredients and marinate meat 3
to 4 hours. Very good on beef, pork or
chicken.

Terry Huntley (Mrs. James, Jr.)

Fool Proof Cranberry Jelly

1 lb. cranberries
1 cup water
1 3/4 cups sugar

Cook cranberries in water until slushy; add sugar, boil 2 minutes. Strain, and return to fire to boil 1 minute, then pour into mold.

Mrs. Addison Brenizer

Mother of Dr. Addison Brenizer, Jr.
Permission of "Old North State Cook Book"

Quick Caramel Frosting

1/2 cup butter or margarine
1 cup firmly packed brown sugar
1/4 cup milk
1 3/4 - 2 cups sifted confectioners sugar

Yield: 1 2/3 cups frosting

Melt butter in saucepan. Add brown sugar and cook over low heat 2 minutes, stirring constantly. Add milk and continue stirring until mixture comes to a boil. Remove from heat and cool. Add confectioners sugar until right consistency to spread, beating well after each addition.

Mary Va. Powers (Mrs. Charles L.)

Iced Tea With Mint

2 Family sized Tea Bags
4 cups boiling water
4 sprigs fresh mint
2/3 cup sugar (or less to taste)
1/4 cup fresh lemon juice

Steep tea in boiled water in covered teapot for 5 minutes. Remove tea bags. Add mint. Steep for 5 minutes. Stir in sugar until dissolved. Strain over 2 cups of ice in heavy 1/2 gallon pitcher. Stir until ice dissolves. Add cold water to nearly fill pitcher. Add lemon juice and refrigerate at once. Keeps well.

Frances Browne (Mrs. Herbert)

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Corrections and Omissions

Page 24 *Cinnamon Twist*

Roll pastry in rectangle. Sprinkle with cinnamon and sugar to taste. Sprinkle with nuts and raisins. Cut in strips 3/4 inches wide and twist.

Page 56 *Chicken Supreme Casserole*

Ingredients should read: 1/2 onion.

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